

*The Compleat Vineyard :*  
O R,  
An Excellent way  
For the  
P L A N T I N G  
O F  
V I N E S,

According to the  
*GERMAN & FRENCH* manner,  
and long Practised in *ENGLAND*.

Wherein  
Is set forth the ways, and all the circum-  
stances necessary for the Planting a Vineyard ; with  
the election of the Soil ; the Scituation thereof ;  
the best way for the Planting of the young Plants ;  
the best time and manner of Proyning ; the  
Turning and Translation of the Ground ;

With other  
NECESSARY O B S E R V A T I O N S.

Also ,  
The fashion of Wine-presses ; the manner of bruising and  
pressing Grapes ; and how to advance our English Wines.

---

Enlarged above half by the Author, *W. Hughes.*

---

L O N D O N, Printed by *J. C.* for *Will. Crook*, at  
the *Green-dragon* without *Temple-bar*. 1670.

The Complete Vineyard :

OR

An Excellent way

For the

PLANTING

OF

VINES,

According to the

GERMAN & FRENCH manner

and long practised in ENGLAND.

Written

by the author of the way, and all the circumstances necessary for the planting a Vineyard; with the description of the Soil; the situation thereof; the best way for the Planting of the young Plants; the best time and manner of Pruning; the foundation and transposition of the Ground;

With other

NECESSARY OBSERVATIONS

And,

The fashion of wine-presses; the manner of drying and pressing Grapes; and how to advance our English-wine.

Enlarged above half by the author, W. H. H. H.

LONDON, Printed by J. C. for W. H. H. H., 21

the Green-dragon without Temple-bar. 1750.



To the Right Honourable  
*Edward Lord Viscount  
Conway and Kilulta*, and  
one of his Majesties  
most Honourable Pri-  
vy-Council for *Ireland*.

Right Honourable,

**I** Have read that one of  
the greatest Emperours of  
Christendom accepted of  
a Flower, when it was  
presented to him by one of his  
meanest servants: In the one  
is shewed his great Humility  
in acceptation; in the other, sin-  
gular love and good will, ha-  
ving

## The Epistle Dedicatory.

ving nothing of more esteem to present. And so it is with me : what I here offer at your Honours feet , is to shew my good will, by the powerfulness of which, no Bonds-man is faster chained , then he that is tyed by his own affections ; a Captive of that quality ( by your many obligations ) I now am.

The first of this nature was begun long since in your Honors House of Ragly ( Mr. Whitby setting the first motion on foot, when I was Serwant to the Right Honourable, the Lady Viscountess Dowager your Mother :) however it happend to come abroad in an unpolished ill-shapen dresse ; yet the acceptance



## The Epistle Dedicatory.

ceptance it found then, and the request of some now, hath prevailed with me, once more to scan it over at vacant hours, to keep my self from sleep, (as the Crane doth hold the stone in her foot) and to let it pass again into publick view. And seeing there doth belong to persons of honour from their Servants presents of affection, else it would be a denial of any grace or bounty received from them, I thought, at this time, I could do no less then offer it where of most right it doth belong; not that I think it worthy your Honours turning an eye (to look on it) from those more profound Studies of Divinity, Philosophy and the Mathematicks,

A 3

## The Epistle Dedicatory.

*thematically, which you are so well acquainted with; nor from your more weighty and publick concerns: But in hope of your Honours favourable acceptance, which will be a sufficient support against any malevolent Aspect whatsoever. The little Cock-boat being safest in the main Ocean, when it is hoised into a tall Ship; and so may I be free from Storms by your Honours shelter, or else I know not where to Anchor: However, I know things of this nature are but as a Lottery, and therefore amongst the rest I cast in mine. I now onely crave pardon for my presumption and prelixity; praying for the increase of your Lordships Honour*

# The Epistle Dedicatory.

nour, and all other things necessary, I remain

Your Honors obliged

and most obedient Servant,

at your command,

March 26.  
1670.

Will. Hughes.

---

A 4 To

# The Bible Dictionary

and other religious literature

published by the

British and Foreign Bible Society

1827

London

Printed by

J. G. Allen

1827

London

Printed by

J. G. Allen

1827

London

Printed by

J. G. Allen

1827

London

Printed by

J. G. Allen

1827

London



To the  
**READER.**

*Courteous Reader,*

**I**T is the saying of the Philosophers, that those things are most principally to be taught and maintained, which in the Common-wealth are most profitable and necessary: According to which opinion, if we consider how profitable many Acts of Husbandry have been to the Common-wealth, I think it necessary that this of Vines should be made publick: For as *Seneca, Cato, Varro, Columella, &c.* do affirm, the Planting of Vineyards hath been more gainful then any other Act of Husbandry whatsoever.

And

*To the Reader.*

And it being manifest by Mr. *Hollinshead, Camden, &c.* that there have been plenty of Vineyards in *England* heretofore; and it is very well known to many, that there are now in *Kent*, and other places of this Nation, such Vineyards and Wall-vines as produce great store of excellent good Wine.

For which reason I think it not impertinent to set down, as plain and orderly as I can, a way how we may of our English Grapes purchase a very good Wine: And the rather, for that I finde the same to be possible by my own experience; and also consentaneous to Reason, by that inevitable Argument set down by Mr. *Barnaby Googe*, in his Book of Husbandry, and by his Argument which he draweth from the same Latitude of the Pole wherein we are, and under which there be found beyond the Seas most fruitful Vineyards, and which do yeild both good and pleasant Wines;

*To the Reader.*

Wines ; as about *Backrach, Colin, Andernach* , and divers other places in *Germany*, which have, as he affirmeth, (and also others) the same Latitude and Disposition of the Heavens that we have; whereby is sufficiently confuted that common received Opinion against our Climate, that it is not hot enough for that Plant: Nay, he proveth farther, that the wideness to the *South*, is not altogether the cause of good Wines, as appeareth, in that you have about *Orleance* great store of good and excellent Wine; whereas, if you go to *Bruges* , two days journey farther to the *South* , you shall finde a Wine not worth the drinking: the like is proved between *Paris* and *Barlidue*, and divers other places.

For these and many other reasons, I have just cause to complain of the ignorance of our people in this kinde, who do most unjustly lay their wrongful accusations upon the Soil, which  
truely

*To the Reader.*

truely may be removed on themselves : for whereas in Pasture or Arable ground , they never look for any great increase without all the due and necessary circumstances of Husbandry be performed to the same ; yet in Vines onely they expect a plentiful Harvest , or else they condemn the Soil , although they bestow no other manuring, proyning, or ordering of them, but onely cut or proyn them in the Twelve days, and that very carelessly , and without due regard respectively had as ought to be.

Furthermore, I am very well assured that Plants by continuance of time and good ordering, once made familiar with our Soil and Climate, are prosperous, and yeild great store of Fruit.

The first part of this little Book being the *German* way , I have in this Second Edition placed first of all by it self, as being the best, and in mine opinion claiming the pre-  
cedency, because the most part of  
it



*To the Reader.*

it is altogether unknown to this Nation ; for I never saw any the least mention of it in any English Book , except in the first Edition.

This Method in Planting was used by that experienced Gardner *M. K.* deceased ; who for the space of twenty years, practised the same in his own Country , *Germany* ; and about the year 1632 he came over into *England*, and practised the same here for about the space of twenty six years ; that is to say, till the year 1658 ; from whose own mouth I turned it out of High-Dutch into English ; my self having the last six years of his time been an observer of his proceedings and operations of that kinde.

And since that time, having been in many parts of *England*, as also in other places elsewhere ; I have in the second part of this ensuing Discourse, according to my own observations and experience, set down the best and most  
rational

*To the Reader.*

rational way of Planting Vines, I ever yet did see practised, either by the French or English: so that whosoever delighteth in the same as I have done, may use which way pleaseth him best, or that he findes most prosperous and agreeable to Reason.

So then, this ensuing Discourse being well understood, is all that is necessary for the planting and bringing up either of a Vineyard or Wall-vines, and the producing store of Grapes, of which may be made good English Wine, which is most agreeable to our constitutions, as may be proved: And I do heartily wish that some indued with more Volubility of Tongue, and sagacity of Wit then my self, and having more time to study then I have, (who as the Dogs in *Nilus* can take but now and then a snap) would take the pains to give a description of the Vertues of English Wines; that all those, who by their industry have obtained this Nectar, may know the  
most

*To the Reader.*

most proper use of the same, and by what reason it doth most correspond with our natures.

Thus Reader I desire thee to excuse the rudeness of the language, and the several faults thou meetest with ; and however, accept of my good will, who have not written *ad ostentationem* ; if either it please or profit thee, I have my desire.

*Will. Hughes.*

---

The





## The Table.

### CHAP. I.

<b>O</b> <i>F the excellency of the Vine</i>	Page 1.
<i>Of the life of Vegetables</i>	2.
<i>Of the Tree of life in Paradise</i>	Ibid.
<i>Of the Forbidden Fruit</i>	Ibid.
<i>Extream heat, or extream cold,</i> <i>hurtful to the Vine</i>	3.
<i>In what ground the Vine will pro-</i> <i>sper</i>	Ibid.

### CHAP. II.

<b>H</b> <i>ow to chuse ground for a</i> <i>Vineyard</i>	4.
<i>Springy ground not good for the</i> <i>Vine</i>	Ibid.
<i>Of the Fencing a Vineyard</i>	Ibid.
<i>a</i>	<i>How</i>

## The Table.

<i>How a Vineyard should be laid before it be planted</i>	Page 3.
<i>What dung is good for a Vineyard</i>	Ibid.
<i>When to turn in the dung</i>	Ibid.

## CHAP. III.

<b>O</b> F Plants brought from beyond Sea	6.
<i>How to bring Plants from other Countries</i>	Ibid.
<i>Of the several fashions of dressing Vines</i>	7.
<i>The several ways of supporting Vines</i>	8.
<i>What Tree good, and what hurtful to the Vine</i>	Ibid.
<i>Of the hight of the Vineyard-Vines</i>	Ibid.
<i>Difference in cutting out of Plants</i>	9.
<i>Of the dunging a Vineyard</i>	Ibid.
<i>Of weeding a Vineyard</i>	10.
<i>The best time to gather Grapes</i>	Ibid.
<i>Of the grafting of Vines</i>	Ibid.
	The

## The Table.

	Page.
<i>The time when best to graft Vines</i>	Ibid.
<i>Of the Seed of Grapes</i>	11.

### CHAP. IV.

<b>W</b> <i>Hether the Vine were known before the Flood</i>	12.
<i>The Juyce of the Grape a good Cordial</i>	Ibid.
<i>Of the planting young Vines or Plants</i>	13.
<i>How to set out your ground to be planted</i>	Ibid.
<i>How the roots of young Plants ought to be left</i>	Ibid.
<i>Of the name of Vines</i>	14.
<i>Of the name of the Grapes</i>	Ibid.
<i>By what names we usually distinguish our Grapes</i>	Ibid.
<i>Of what Vines to gather your Plants</i>	15.
<i>Of Proyning.</i>	Ibid.
<i>Of the best time to Proyn in</i>	16.
<i>When to proyn your Vines</i>	Ibid.
<i>When to lay open the roots of Vines</i>	Ibid.

## The Table.

	Page.
Not good to loosen the roots of the Vines too much	Ibid.
When to cut away suckers	Ibid.
What sorts of dung good, and how to lay them	17.
To make a decaying Vine to bring forth	Ibid.
To hasten the ripening of the Grapes	Ibid.

## CHAP. V.

<b>O</b> F the decay of Vines for want of knowledge herein	18.
Of proyning when the best time	Ibid.
Cautions in proyning	19.
Much cold hurtful to the Vine	20.
What branches to leave, and what to cut in proyning	Ibid.
When to cut off old branches	Ibid.
How fast Vines ought to increase in length	21.
Not good to leave too many bran- ches on a Vine	Ibid.
How to chuse your young plants	22.
How	



## The Table.

	Page.
<i>How to cut out your young Plants,</i>	
<i>and what length</i>	Ibid.
<i>The usual bigness of young plants</i>	23.

## CHAP. VI.

<b>O</b> <i>F</i> <i>proyning</i>	24.
<i>Of the bleeding or gleeeting of</i>	
<i>Vines</i>	Ibid.
<i>How to cut your plants to make up</i>	
<i>in bundles</i>	25.
<i>Of the making up your plants in</i>	
<i>bundles to plant in May or</i>	
<i>June</i>	Ibid.
<i>Of the making of holes for the</i>	
<i>bundles of plants, and how to</i>	
<i>order them</i>	26.
<i>When to water Vines, and the best</i>	
<i>way</i>	Ibid.
<i>The reason why your young plants</i>	
<i>are first planted in bundles</i>	27.
<i>How to replant your young plants</i>	
	28.
<i>Of taking up your plants</i>	Ibid.
<i>Of marking out the ground for</i>	
<i>a 3</i>	<i>plants,</i>

## The Table.

	Page.
<i>Plants, and making the holes</i>	Ibid.
<i>How to place your plants in the ground</i>	29.
<i>The best time of the Moon to remove plants</i>	Ibid.
<i>The reason why Vines are set at such a distance</i>	Ibid.
<i>An example of the German way of planting</i>	30.
<i>Of the rows of Vineyard-Vines</i>	31.

## CHAP. VII.

<b>O</b> <i>F planting</i>	31
<i>The sap once lost is the decay of the Vine</i>	Ibid.
<i>Of the vegetative Spirit</i>	32.
<i>Of the active parts</i>	Ibid.
<i>Of the union of parts</i>	Ibid.
<i>Of the immediate active spirit in man</i>	Ibid.
<i>Of the exceeding quick motion of the spirit</i>	33.
<i>The Vine the King of all Trees</i>	Ibid.

## CHAP.

## The Table.

### CHAP. VIII.

	Page.
<b>O</b> F taking up the bundles of plants as were put in the ground in March	34.
Of the breaking of leaves and branches	35.
When the Vines begin to flower	Ibid.
Of a plentiful or scarce Harvest	Ibid.
Of breaking off the young Sprigs	Ibid.
Of nailing the Vines	36.
Of watering your young plants	Ibid.

### CHAP. IX.

<b>O</b> F the taking up your bundles of plants	37.
How to order your bundles of plants after you have taken them up	Ibid.
Of watering the Vines	38.
How to defend the roots from too a 4 much	

## The Table.

	Page.
<i>much wet , or too much drowth</i>	Ibid.
<i>Of the breaking off the tops and Vine-leaves</i>	39.

## CHAP. X.

<b>N</b> <i>ot good to leave the bundles always in the Sun , or to be always in the shade</i>	39.
<i>Of weeding</i>	40.
<i>Of tying up your Vines</i>	Ibid.
<i>To prevent the berries of the bun- ches being small</i>	Ibid.
<i>Vineyard-Grapes the best</i>	Ibid.
<i>Air a great advantage to Grapes</i>	41.
<i>Of Atoms , and the attraction of air</i>	42.

## CHAP. XI.

<b>M</b> <i>uch wet offensive to Grapes</i>	42.
<i>To preserve the bunches of Grapes from the wet</i>	Ibid.
	T.

## The Table.

	Page.
<i>To know when your Grapes are ripe</i>	43.
<i>Of the later Vintage</i>	44.
<i>Of gathering of Grapes</i>	Ibid.
<i>Of the German Wine - presses</i>	Ibid.
<i>How to order your Grapes for the Press</i>	45.
<i>How to bruise your Grapes</i>	Ibid.
<i>Of the making fit instruments for the bruising of Grapes</i>	Ibid.
<i>Of the bruising of Grapes, and also how Sugar-canes are bruised</i>	46.
<i>Of the first running of Wine</i>	47.
<i>Red-grapes are not to be prest presently after they are bruised</i>	48.
<i>Of the Wine-press</i>	Ibid.
<i>Of the making of the Wine-press</i>	49.
<i>Of another fashion Wine-press</i>	50.
<i>What</i>	

## The Table.

	Page.
<i>What things are necessary to hold the Grapes for pressing</i>	Ibid.
<i>How to make several sorts of Com- pound-Wines</i>	51.

## CHAP. XII.

<b>T</b> <i>He best time to gather Grapes to keep</i>	52.
<i>Of pressing your Grapes</i>	Ibid.
<i>The general name of Wines</i>	Ibid.
<i>Of Wine-lees, and how they are called</i>	53.
<i>Of fit Vessels for your Wine</i>	Ibid.
<i>Wine-vessels must be kept full</i>	54.
<i>Deep Cellars a great help to Wine</i>	Ibid.
<i>Of looking to Wines in the Gellar</i>	Ibid.
<i>Of racking</i>	55.
<i>Great care of Wine must be taken in May and June</i>	Ibid.
<i>Of Wine fermenting</i>	Ibid.
<i>The reason why Wines ferment</i>	Ibid.
<i>Why there is most danger of Wines at this time</i>	56.
<i>Of</i>	

## The Table.

	Page.
<i>Of fermentation</i>	Ibid.
<i>Of Sympathy and Attraction</i>	57.
<i>How to prevent the reboylng of Wine</i>	Ibid.
<i>How to purifie new Wine quickly</i>	58.
<i>To keep Wines from spoyling</i>	Ibid.
<i>How to preserve decaying Wines</i>	59.
<i>How to advance English Wine</i>	Ibid.
<i>How to advance low Wines several ways</i>	60.

## CHAP. XIII.

<b>O</b> <i>F the later Vintage</i>	61.
<i>Of weeding</i>	62.
<i>Of the names of Wines</i>	Ibid.
<i>Wines have various names</i>	63.
<i>Of Sacks or sweet Wines</i>	64.
<i>Of the several sorts of Clarets</i>	65.
<i>Of White-wines</i>	66.

## CHAP.

## The Table.

### CHAP. XIV.

	Page.
<b>O</b> F fading or decaying Vegetables	67.
When good to open the roots of Vines	Ibid.
Of dunging the Vines	68.
How some defend the Vine from extreame cold	Ibid.

### CHAP. XV.

<b>T</b> He Vine much neglected	69.
Of proyning	Ibid.
Of opening the roots of the Vines	70.

### CHAP. XVI.

<b>T</b> He French way of planting	71.
How a Vineyard ought to be situate	Ibid.
How to set out the ground for a Vineyard	72.
The name of a Vineyard	Ibid.
How the ground is to be marked out	



## The Table.

	Page.
out	73.
At what distance the Vineyard-plants are to be set	Ibid.
The rows of young plants	Ibid.
More or less distance may be taken for plants	74.
The usual distance for plants	75.
Another way of tying your Vines	Ibid.
Two other ways yet for the tying and ordering of Vines	76.
A third way to be used in tying up of Vines	Ibid.
Vineyard-Grapes the best	77.
How to leave the Summer-suits for increase	Ibid.
Another way of ordering and tying up of Vines	78.
Of several opinions	Ibid.
Of the cutting out of plants	79.
Of young plants for a Nursery, and their names	Ibid.

## CHAP.

## The Table.

### CHAP. XVII.

	Page.
<b>O</b> F the English way of raising young Vines.	80.
Of Layers, and how to order the ground for them	81.
How, and the time when to lay	Ibid.
Several plants may be raised of one branch	Ibid.
When to take up your Layers	82.
Of the laying young Suits	Ibid.
Of watering	83.
How to lay older branches then of one year	Ibid.

### CHAP. XVIII.

<b>H</b> ow to prevent the bleeding, or gleeing of Vines being cut	84.
How to have Grapes to grow long on the Trees	85.
To preserve bunches of Grapes	86.
How to preserve Grapes	87.
How to keep Wine from sowing	88.
How	

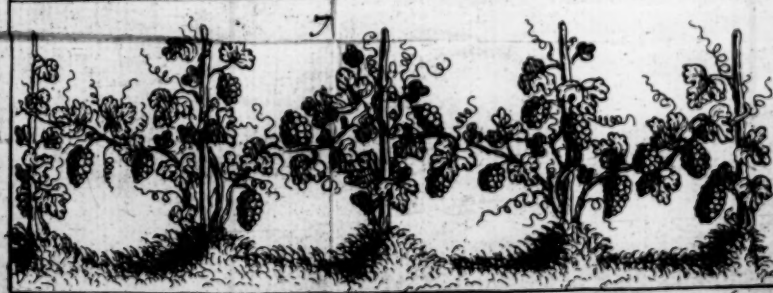
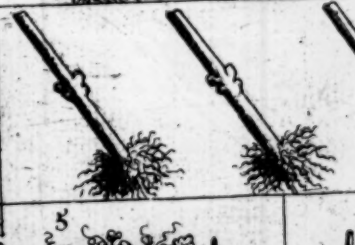
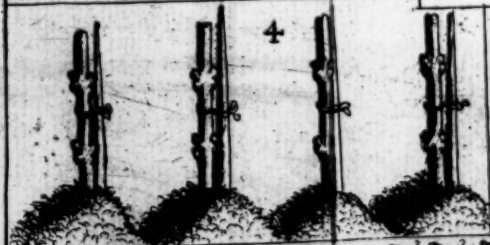
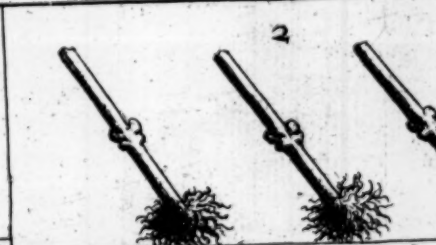
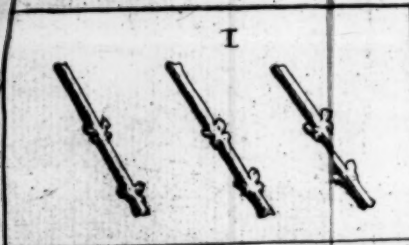
## The Table.

	Page.
<i>How to keep Wines long</i>	Ibid.
<i>To separate Water from Wine</i>	Ibid.
<i>How to make Spirit of Wine</i>	89.
<i>How to make good Vineger</i>	90.
<i>How to make Grape-Verjuyce</i>	91.

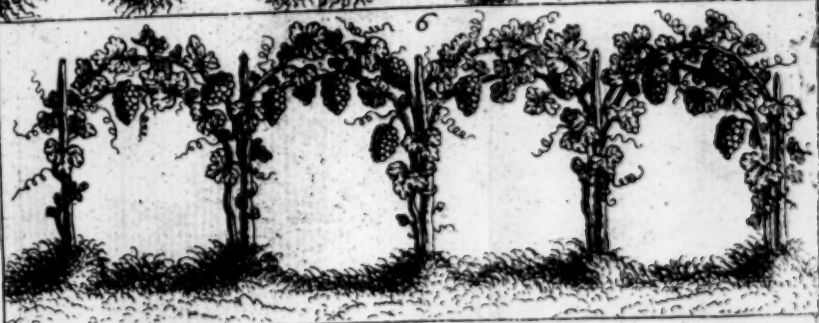
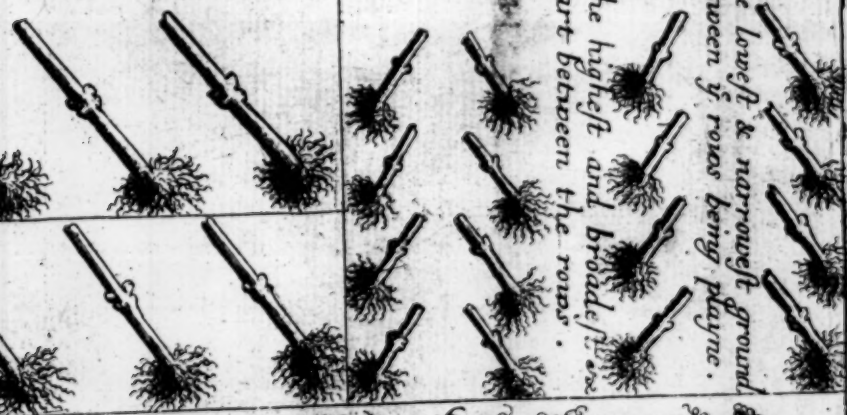
---

THE

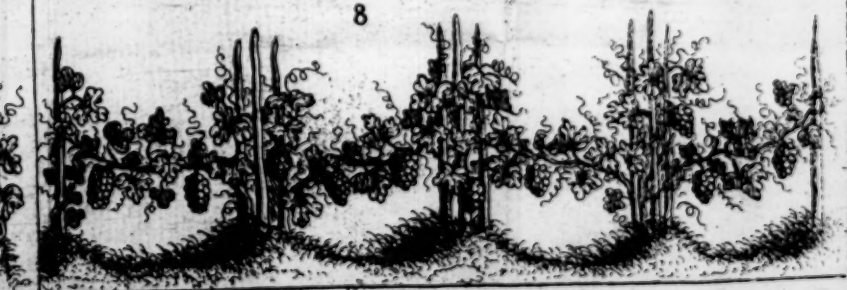
---



The lowest & narrowest ground  
 between y<sup>e</sup> rows being plaine.  
 3 The highest and broadest  
 part between the rows.



8





V

L

ve  
as  
w  
C  
L  
a  
a  
t



The Compleat  
VINE-YARD.

---

CHAP. I.

**I**N viewing the many Trees and Plants of the Garden, I have more seriously cast my eye on that excellent Tree the Vine; especially for the propagation thereof; which by good right challengeth the Sovereignty; it being a Tree of the Sun, or as a Learned Writer calls it, a Plant of Life *Dr. White.* who saith ( treating of the Juyce of the Grape ) that it differeth from the Tree of Life in Paradise, but *Magis & Minus.* *Of the excellency of the Vine.* and that they so much respond in nature, as that they augment radical heat, which is the way to extend life.

Yet although it be called a Plant of Life,

B

mistake

*Of the life of Vegetables.* mistake me not : to speak rigorously, I cannot allow Plants or Vegetables of any kind to have life ; they are not *se moventia*, they have not a principle of motion in them, but onely a vegetative spirit or life ; and it is the operation of outward Agents upon them, as the Earth, Water, Air, Sun, &c. which setteth the motion on Foot, by which they increase and grow ; and so nearly imitate the motions of life in Animals, whose beginning is from within.

*Of the Tree of Life in Paradise.* What the Tree of Life in Paradise was, or the Fruit thereof, we know not ; some say an Apple, some are of an opinion it was a *Plantan*, or *Bonano* ; who think so (I suppose) from the largeness of the leaves these trees bear ; some of which leaves are four Foot long, and two Foot or eighteen inches at the least broad ; as in the *Indies* (where they plentifully grow) I have often measured : and they are now called by many, *Adams Apple-Trees*.

*Of the forbidden fruit.* Some there are who think that the forbidden Fruit was a Figg ; some think that it was that sort of Fruit, which we commonly call Apple ; but of what sort, is uncertain : others think it was some more delicious Fruit. Let it be what it will, it is not that we intend to treat of, but it sufficeth us to know that there is no Plant used in

Huf-



(3)

Husbandry more fruitful and more commodious then the Vine; not onely for the beautifulnes and goodliness of the Fruit, but also for the easines it hath in growing, whereby it refuseth not almost any kind of Country in the World, except such as are extreemly scorched with the burning heat of the Sun; as for instance, in the *Indies*, I do not remember that ever I did see any grow within the extent of several degrees, either on this side, or beyond the Line or Tropick: nor do they prosper where it is extreemly cold, and that cold continuing great part of the year, as in most Countries that lye far to the *North*; but in all moderate Climates and Countries, the Vine prospereth very well, in the plain and Champion ground, and also on the Mountain and Hilly ground; likewise, it prospereth well in some strong ground, and so it doth in the mellow ground also; and oftentimes in the lean ground, as in the fat and foggy; and in the dry, it prospereth much better then in the moist; yea, and in many places in rocky and gravelly ground it groweth abundantly and most plentifully. However, in this our Country, by reason the Sun hath not altogether such a powerful influence, as to produce rich Wine, we are more choice in the election of our Soil,

*Extreame  
heat, or extreame  
cold  
hurtful to  
the Vine.*

*In what  
ground the  
Vine will  
prosper.*

and the scituation of our ground for this purpose of planting of Vines, which shall be our subsequent discourse in the next Chapter.

---

## CHAP. II.

1.  
*How to  
chuse  
ground for  
a Vine-  
yard.*

First then for a Vine-yard, let us consider the scituation of our ground; and if we intend to be curious therein, it ought to be on the side of a Hill, lying shelving towards the *South* or *South-east* part.

2.  
*Springy  
ground not  
good for the  
Vine.*

Secondly, almost any sort of ground, (so lying) provided it be not very cold or wet, spungy or springing ground, (I mean such wherein Springs do arise) may be made choice of for this purpose.

3.  
*Of the  
fencing a  
Vine-yard.*

Thirdly, having thus made choice of ground, you ought to fence it towards the *North-west* and *North-east-side*, with a Pale close-joynted, or a Bank, or Ditch, or more properly a Brick-wall, or suchlike Fence, to keep off, as much as may be, the cold Winds that may be hurtful thereto.

4.

Fourthly, you ought to clear this place of Bushes, Stones, Rubbish, or what else is likely to be offensive or troublesome.

Fifthly

(5)

Fifthly, it must be laid level or even, either by bringing in of Earth, or else by abating one place to raise another; so that it may lye sloaping down almost as the flat side of a House.

5.  
*How a Vine-yard should be laid before it be planted.*

Sixthly, it must be digg'd deep, to raise good store of Mould; and all the Turf being shook or shaken up, and laid together, so that, if possible, it may be burnt on the place, which will be much advantageous for the said ground: but in case it be such kinde of Land that cannot well be used in this manner, let the top of the Turf (if any be) be pared off thin, and carryed away, and after dung this ground very well with good rotten dung, as of Ox, or Cow-dung, or Hoggs-dung; or for Sandy ground Sheeps-dung is very good; and if your ground be more cold, Pigeons dung is excellent for the same: and other sorts of dung may be used, as shall be thought good, and as experience will best instruct.

6.

*What dung is good for a Vine-yard*

Seventhly, being well dung'd, as is said, you must digg a good depth to turn in the dung; which for this purpose, the best time is about October, November, or December, that it may lye all, or most part of the Winter, that so the Turf (if any be) and the Dung may rot together, and become more gentle and mellow; that when

7.  
*When to turn in the dung.*

(6)

the Spring draweth nigh, you may lay on it a little more good Dung, or rank Earth, or Mould, in case you think your ground not rank enough before, and then digg it again ; after all which, some do, to make it more fine, screen or sift this Mould all over ; which in mine opinion is needless, unless the Earth be very full of Stones, or the like.

Now having thus prepared our ground, and put it in a convenient posture to be planted, let me take leave to hint a little at several Opinions concerning the same operation , before I deliver my own intended conception thereof.

---

### CHAP. III.

**M**Any I finde of an opinion that Vine-plants, being brought hither from other Countries, will not prosper : but experience teacheth, that Plants of several sorts ( especially from *Germany* ) being brought over, and made familiar with our Climate, they will prosper very well in most sorts of ground.

*How to  
bring Vine-  
plants from  
other  
Countries,*

Again, some say that the best and most prosperous way to have Plants from other Countries, is, to bring such as have taken  
some

(7)

some root in their Native Soil; placing them in the same earth they grew in, to keep them moist till they come here: but this is not the way as we used, as will here in the consequent tractation appear.

Vines are also very diversly dressed according to the fashion of each Country *Of the several fashions of dressing of Vines.* where they grow; for they are dressed otherwise in *Spain* then in *Italy*, neither do they dress them so in *France* as in *Germany*; but every Country using their several manner, as is best known to them: and also in many parts of each Country they differ much in these kinde of operations; not unlike to the Husbandmen here in *England*, which in several Countries may be seen several ways used much different one from the other; yea, in two Parishes in some places, next adjoyning the one to the other, they use almost quite contrary ways in ordering their Land, and yet both using that way they finde best, and by long experience to profit most. And so it fareth with those Husbandmen which Plant Vineyards, they use the way most practised, or that is best known to them, or that they think is most consentaneous to reason, and agreeable to the place they live in.

There are likewise different ways of

*The several ways of supporting of Vines.* supporting of Vines, according to *Pliny* and *Columella*; for (say they) the Vine may be supported five several ways. 1. It may be suffered to run upon the ground without either stay or prop. 2. It may be supported by an Arbour serving to sit under. 3. By a House or Wall-side, being nailed thereto. 4. And most properly, in a Vineyard, they have one prop set for them to climb up by. 5. They are supported by two or four props, or by a frame made for that purpose.

*What Tree good, and what hurtful to the Vine.* Furthermore, these Husbandmen are most of them of an opinion, that there is a peculiar choice to be used in Supporters for Vines, of what kinde of Wood they ought to be; and with reason too: for there being a Sympathy and Antipathy in Plants, they observe that the Nut-tree, Bay-tree, &c. are hurtful to the Vine; but they advise to make use of the Elme, Willow, Ash, Poplar, Fig, Olive, &c. by reason of their homogeneity with the Vine.

*Of the height of the Vineyard-Vine.* Besides this, there is variety used in the height of the Body or Trunk of the Vineyard-Vines, according to experience, and several opinions; for some cut away all to onely one stock, and that also they cut within two joynts of the ground; some let them grow to five, six or seven Foot high;

high; some let two or three grow up at one place according, as the ground will bear; others cut them at proining time close to the ground, having left the Summer before a young one, for to supply the room of that old one you cut away for the year following, as I shall hereafter more largely declare.

There is also much difference used among Planters and Vine-dressers, in the cutting out of Plants, and the manner afterwards of placing them in the ground; but in this I onely intend to set down that manner of operation, which I have seen most used, and that to me seems to be most easie and rational.

There is also great difference, and variety of opinions concerning the digging and dunging a Vine-yard; some say it is best to dig, or at least to hollow a little the Earth about the Vine every month, and so to mould and dung them often.

Others say, (which seems most reasonable to me according to our practice) that it is sufficient to dig and dung them but three times a year, and that too, between the tenth of *October*, and the tenth of *March*: but I shall speak more of this in the proper months.

As for weeding a Vine-yard, it is necessary

*Difference  
in cutting  
out of  
Plants.*

*Of the  
dunging  
a Vine-  
yard.*

*Of Weeds  
in a Vine-  
yard.*

cessary at any or all times when there is Weeds in it, either to pull them up by the roots, as some do, which is the best way, or at least to cut them with a Hoove, or Hone, as some call it, or suchlike thing fit for that purpose.

*The best  
time to ga-  
ther  
Grapes.*

I finde that in some Countries they are so curious in time of gathering their Grapes, as to observe in what Signe or Degree the Moon is in, to chuse, if it be possible (as they Suppose) the best time, which (say they) is the Moon being in Cancer, Leo, Scorpio, and Capricorn; but these are niceties not worth the taking notice of; onely the time best to gather is, when we can have them most ripe.

*Of the  
Grafting  
of Vines.*

In former time there were some (and as I hear are now) who held that the grafting of Vines was a good way: whether it were a usual practice, or onely a quaint experiment to try conclusions, I know not; but the best time (say they) for this operation is in warm Weather, when the Winter is past, and when the Bud and Rind is naturally moved, and it safe from cold, the which might annoy both the Stock and Graff; for which purpose you must chuse a warm day, and no wind, or as little as may be, should be stirring; the Graff must be round and sound,

*The time  
good to  
graft Vines*

not



not full of Pith, but of Buds, and of thick Joynts; the Tenant thereof must not exceed three inches, and small and even cut; and for conclusion, the Stock and Cleft must be well closed with Clay and Moss, or some other such way which you shall finde most convenient.

It is true that Grapes, or the seed of *Of the Grapes*, do and will produce Vines; but (in *seed of Grapes*) a long time; and) when they are grown up, neither are they so fruitful as otherwise planted; as one thus ingeniously writeth.

*It is receiv'd that seed of Grapes being Sown, Mr. Qua. Bring forth degenerate Clusters, or else none:*

*But Stocks being grafted, prove a fruitful Vine,*

*Whose pleasing Berries yeild a generous Wine.*

Thus much concerning opinions, which if we should draw out at length, and particularly extend each to its utmost limits, it would be too long for this intended brevity, and I think to no purpose.

Seeing then we have prepared our ground, the next thing in order to be discoursed of is, how to have fit Plants, and then how they ought to be planted in the Vine-yard, or elsewhere; which will be hinted at in the next Chapter, where

I intend to begin at *January*, as being the first month, and proceed to *December*, setting down every Months Observations in order as they are.

## CHAP. IV.

### *Observations in January.*

*Whether  
the Vine  
were  
known be-  
fore the  
Flood.*

**W**Hether the Vine were known, or at least in request before the Flood, I certainly know not; but in all likelihood it was; and I have great reason to think so, when I consider that the first Planter of it after the Deluge, according to the general opinion, or that I read of, was *Noah*; who (we finde) made it his first act of Husbandry, after the Flood, to Plant a Vine-yard, before any other fruit or grain; which makes me think the excellency of the Vine was well known to him by the space of almost six hundred years Observations; and that by his own long experience, he found the Juyce of the Grape to be a good Cordial, as we have great reason to conjecture, when we finde his life extended twenty years beyond the life of *Adam*, so long after *Adams* time, notwithstanding the daily decay of Nature by a revolu-

*The Juyce  
of the  
Grape a  
good Cor-  
dial.*

revolution; or continual motion; which without the taste of this Cordial liquor, I know not how it came to pass that life was so extended; but doubtless these considerations were sufficient motives and invitations for *Noah* to Plant his Vineyard.

### *Of Planting.*

Now let us proceed to what we further *cf plant-*  
intend, and suppose that we have in this *ing young*  
Month some Plants more or less sent us *Plants,*  
from *France, Germany,* or any other place,  
either newly cut from the Vine, or having  
already taken root; or provided we have  
here English Plants of our own store, that  
we have a minde, as some others do, in this  
Month to plant them in this our Vine-yard:  
let your ground be marked out in this or-  
der; that is to say, in rows a yard square *How to set*  
every way from Plant to Plant, having *out your*  
ready some good rank Mould or Earth of *ground to*  
Meddow, or good pasture-ground, or such-  
like Earth, sifted, or otherwise clear'd *be lanted.*  
from Stones, to put to the roots of your  
Vines, when you have made the holes, and  
set them in: and if your Plants be such as  
have already taken root, cut away all ex- *How the*  
cept three or four of the most principal *Roots of*  
roots, and so plant them about half a Foot *young*  
deep, or more, sloaping, the tops of the *Plants*  
*ought to be*  
Vine left.

Vine pointing up the Hill, leaving onely about a hand-breadth of the top of the Plant above the Earth; and then being so placed, let the Mould be closed close about them.

*The name of the Vine.*

*Of the  
name of  
Vines.*

The Vine is called in Latine *Vitis vinifera* & *sativa*, or *culta*; the Wild-vine is called in Latine *Vitis Sylvestris*, *Vitis à Vino*; but there is another sort of Vine called *Vitis Sylvestris*, or *Clematis urens* & *amaradulcis*, or *Labrusca*, onely for distinction sake.

*Of the  
name of  
the Grapes*

The Grapes themselves, when they are dried in the Sun, are called in Latine *Uvae passæ* & *passule Solis*, Raisins: the Kernels of the Grapes are called *Acini*. Thus Mr. *Perkinson*.

But in *France* and *Germany*, the Vine-Gardners have names in their own proper Tongues, to distinguish every sort of Grapes; which will be to no purpose here to mention, neither have we very great variety that prosper well; however, the best, and such as we ought to chuse our Plants of, are the white Muscadine, both the lesser and the greater; which are very delightful Fruit, pleasant in taste: and also the red Muscadine Vine, whose Fruit is of two sorts,

*By what  
names we  
usually di-  
stinguish  
our Grapes  
here.*

sorts, some less, others greater; of these I advise to chuse your Plants: there is also another white and red sort of Grapes; this Fruit is big Berries, and are fitly planted for variety, but they are commonly more harsh in taste then the other: we have here likewise the Raisin Grape, whose Bunches and Berries are usually very large, of a redish colour; but these seldom come to any great maturity. Here is the *Fran-sinick* Vine, whose Fruit is very pleasant; and also the *Parfly*-Grape, more for shew and rarity then profit: As for the *Renish-wine*-Vine, which we have frequently growing here, the Fruit thereof doth sometimes come to good maturity, especially in hot and dry Summers, as all others do. And these are the sorts of Vines most vulgarly known to us, of which we may gather <sup>Of what</sup> our Plants. And thus much of the name <sup>Vines to</sup> of the Vine, and the Grapes themselves, <sup>gather</sup> the Juyce whereof we will mention in <sup>your</sup> *Plants*. its more proper place.

### *Of Proining.*

In *Germany* (and as we have used here) *Of Proin-* they Proin not their Vines the first year <sup>ing.</sup> after they are planted, unless they are very thriving forward Plants; but onely break off some of the smaller Branches, leaving the  
 prin-

principal suits, and so let them remain till the second year.

*Of the best  
time to  
proyn inc*

The first quarter of the Moon, and the last, they approve to be the best time to Proyn the Vines.

*When to  
proyn your  
Vines.*

You may proyn your Vines in this Month (here) provided you have good and seasonable weather; especially towards the later part of this same month; I mean not much cold Winds and nipping Frosts: yet it is more certain, as experience hath taught, to stay till the beginning of the next month, and then proyn them, as I shall there instruct; the reason rendred is this, that it is observed, that the earlier in the year a Vine is proyned, as in *December* or *January*, the earlier in the Spring they begin to bud; after which, sometimes comes cold Winds and Frosts, and nips this tender bud, by which the fruit may be spoiled.

*When to  
lay open the  
Roots of  
Vines.*

*Not good to  
loosen the  
Root by  
digging too  
much.*

*When to  
cut away  
Suckers.*

In this month you may lay open the Roots of your Vines that have born Fruit, by digging away the Mould from them; yet you ought not to dig it away so close or deep as to loosen the principal Root: then they having lain open to air for a certain space, and you in the interim having cut away the small superfluous Roots and Suckers, that are apt to weaken the principal Stock, by drawing nourishment from it; mingle the

the earth with some good rotten dung, and lay it orderly to them again : Pige-<sup>What sorts</sup>ons dung, or Hens dung is very good : but <sup>of dung</sup> these sorts of dung must not be laid very <sup>good, and</sup> close to the principal Stock, nor but shal- <sup>how to lay</sup> low in the earth, that the rain may as it were soak it in by degrees. And indeed, this is the best way for almost any sort of good dung to be laid. <sup>idem.</sup>

The blood of an Horse, Ox, or any other creature mingled with Pigeons-dung, and a little Lime, is excellent to lay to the principal Root of a Vine; for some say, <sup>To make a</sup> it will make a decaying Vine to bring forth <sup>decaying</sup> Fruit and Blossoms afresh. <sup>Vine to</sup>

The blood of Beasts tempered with Lime (for without Lime the blood ingendereth great store of Worms) is very good to be laid to the Roots of Vines, both <sup>bring forth</sup> to make them bear, and to hasten the ripening of the fruit : to make them bear, apply it in <sup>To hasten</sup> February or March; but to hasten the <sup>the ripen-</sup> ripening of the Grapes, apply it in July or <sup>ing of the</sup> August. <sup>Grapes. A</sup>

In some ground, Urine sometimes put to the Root of the Tree, doth abundantly advantage, and cause them to fructifie by its saline quality.

Also Lime and good Dung mixed together, being spread over the whole surface of the Vine-yard, and so let remain

for a time, and then turned in, doth very much improve the same. This is the best way of Stercorizing some kinde of ground.

---

## CHAP. V.

### February's Observations.

*Of the decay of Vines for want of knowledge herein.* **I**N traveling in many places of this Nation, I have observed the decay and ruine of many very fine Vines, by reason the owners thereof, or at least their servants have wanted skill in any orderly manner to proyn the same; which if they had but had, their Vines might have lasted many years more to good use and purpose. To supply all such as want knowledge therein, I shall endeavour to be as plain as I can, in directing them how to proyn their Vines, of what kinde soever they be.

#### *Of the Proyning of Vines.*

*Of proyning, when the best time.* The surest or safest way, as is before hinted, is, not to proyn your Vines till this month; for then the Spring draweth nigh, and the cold Winds and black Frosts are almost



almost past; which otherwise might nip the Bud, and spoil the Fruit.

The second year, I mean when the Vine hath been two years planted, you may cut or proyn them: yet I advise not to cut out any plants for increase from these tender Stocks, but onely take off the smaller branches, letting the most principal remain.

In this second year, you can expect but a small harvest or increase; yet possibly there may be some Grapes this year, as it sometimes happeneth.

The third year, (and so forwards) wari-*Cautions*  
ly proyn your Vines, leaving the choicest *in proyn-*  
Branches, and them that stand most con-*ing.*  
venient to be left. In this third year sometimes there happens a plentiful harvest, and great store of Grapes: Now from this year you may at proyning-time cut out Plants for increase.

### *Cautions in Proyning.*

First then, some think it convenient to chuse such a time, if it may be, to Proyn in, when the Wind is *South* or *South-west*; for then it is often moderately warm.

Furthermore, let the sloop or slope place where you cut off your Branches,

C 2

be

*Cold hurt-  
ful to the  
Vine.*

be left as much as you can towards the South: and the reason in this is, because the Vine being a tender porous Plant, the subtle Northern cold Atoms do penetrate so much after cutting before the pores are closed again, that it is often great injury to the Tree; insomuch, that in Germany they do sometimes cover the ends of those chiefest Branches, newly cut, with a clinging paste made for that purpose, to defend them from the injury of the cold.

Cut not the little short sprouts that spring forth at every knot or joynt too nigh; but about a straws breadth from the Branch or Bough whereon they grow.

*What branches to  
leave, and  
what to cut  
in proyn-  
ing.*

And in cutting of the great Sprigs (I mean the longest shoots or branches, that proceed from the principal stocks) observe to cut them at least a hand-breadth above the knot or joynt, next below the place where they ought to be cut; that is to say, between the two joynts.

*When to  
cut off old  
branches.*

Note also further, that in this time of proyning, you observe to cut off some old Branches, that you see begin to decay (especially Wall-vines) somewhat nigh to the master-Stock or Tree; and let a young Branch grow up in the room thereof.

Let

Let not your Vines increase much in height in one year, but onely a joynt or two at the most in length for the top-<sup>*How fast Vines ought to increase in length.*</sup> Branches, especially in a Vine-yard, is enough; for if you let them increase much in a year, the Tree will want vigor sufficient to produce any store of Fruit.

But in case you see any want or interstices, (especially in Wall-vines) you may let two or three Branches grow up from one stock, or root, to supply that defect: yet, as I before warned you, let them not increase too fast in length, but every year letting them grow up a little more, as the body of the Tree increaseth in bulk, till it be of a sufficient height.

Neither leave very many Branches on the body of the Tree; for if you do, unless your ground be very well ordered and manur'd, they will not bring forth as they ought; but in case they do bring forth, those many Branches or Boughs will so debilitate the Vine, that the Branches will scarce come to perfection; but sometimes half of the Berries of each bunch will prove small, and never come to maturity.

*Not good to leave too many branches on a Vine.*

*In Proynning, how to chuse and cut out your young Plants.*

*How to chuse your young Plants.* When ever you proyn your Vines, chuse here and there a Plant, as they will be best spared, after this manner : that is to say, cut off the top of your Plant (the Plant being all, except the but-end, of the last years growth) at the least a hand-breadth above the second joynt from the old stock or bough from whence it grows : I mean, the plant being chosen of the last years growth, must be cut out about a Cubit, or about a foot and half, or two foot at the most in length ; onely the but-end of the plant must be cut off in the old stock, which was of the year afore-going, and is now two years old, as may easily be distinguished. Now suppose these to be plants newly cut out for increase, as you see in Figure 1.

*How to cut out your Plants, and what length.*

By which you may perceive, that the upper end of the plant is cut between the two joynts in the youngest part, and near to the joynt in the old.

This is the best way of cutting out young plants ; for being so cut, they will take root the sooner, stronger, and prosper the better, and also bring forth fruit the sooner.

The

The bigness of these plants ought to be *The usual bigness of young Plants.* towards the lower end, or nigh to the old stock, two inches about; or of the bigness of an indifferent siz'd fore-part of a little finger.

And then having gathered so many Plants as you think you shall have occasion to use, lay the but-ends in the earth, or mould, in any convenient place in your Garden or Vine-yard, to keep them moist; and so let them lye till the next month, and then order them as I shall there instruct you.

And provided your ground want improving, and that it be out of heart, as the Husband-man termeth it, or doth now begin to fail of its wonted Craps, as in other kinde of Husbandry is perceived; you may (in case of neglect before) lay some good earth to the uppermost roots of your Vines, as in the precedent month I have instructed.

---

## CH A P. VI.

### *Observations in March.*

*Of proyn-  
ing.*

*Of the  
bleeding or  
glecting of  
Vines.*

**I**N case of necessity, by reason of some great neglect of Tenants, or your own moving from place to place, as by reason of Quarter-day in this month it often happeneth that the Vines are not yet proyned, especially Wall-vines : If it so happen, you may in this month, before the tenth day, adventure to proyn them, much rather, and commonly with less injury to the Vine, then to let it so remain till the next year ; although it do somewhat bleed, or gleet ; which you may remedy by applying such astringent things to the wound, or cut place that gleeteth, as I shall set down in *December*, or in the later end thereof.

*How to prepare and order your Plants which you cut out at proyning time for increase to furnish your Vine-yard.*

The Plants which according to instructions before, being provided, and which I advised you to put into the Earth, only

onely to keep moist; you may order in this manner.

First, cut all the but-ends in the joynt *on* *How to cut your plants to make up in bundles.* knot, as it were in the middle of the joynt, between the new and the old part; I mean that of one years growth, which is to be the plant; and that of two years growth, which I before instructed to leave at the time of cutting, on the lower end: yet cut it so in the said joynt, that you leave a very little of the old part on the end of the plant, and so the plant will prosper the better.

Thus the ends in the oldest part being cut smooth, and the tops remaining as they were at first cut in the middle between two joynts, lay all the but-ends of all your plants, to the number of forty or fifty, if you have so many, together, even in a bundle, or if you have more, in more bundles; *Of making up your plants in bundles, to plant in May or June.* and the tops of the plants remaining some longer, and some shorter, for they cannot be expected to fall out even, for that some plants are longer between joynt and joynt then others are: I say, your plants being thus laid, tye them in a bundle, or if you have many, in bundles, binding them with two withs, twigs, or bark of tree, or any suchlike convenient thing (fit for that purpose) reasonably hard.

Now having thus handsomely tyed up  
all

all your plants as is directed, dig a hole in the Earth, in some convenient warm place in your Garden or Vine-yard, under some Brick-wall, Pale, or House-side, where the Sun hath most powerful influence: This hole must be made a little deeper then the length of the plants; and then put these your fore-specified bundles of plants thus tyed, into the hole (or if you have more then one bundle, which is the best way, into several holes) the tops downwards; and then fill up the hole with good earth round about them, till you have filled it within a hand-breadth of the top of the Buts, the but-ends remaining upwards: then take some Field-moss, and lay over and about the but-ends; and then the hole being filled even with the top of the bundle, lay some sand and earth mingled together upon the moss, all over the ends, about a fingers length in thickness; but let not the moss neither be laid on very thick: and being thus done, let them there so remain till *May* or *June*; and as for the fit time to take them up, observe what is said in those months.

*Of the making the holes for the bundles of plants, and how to order them*

*When to water Vines, and the best way.*

Now after this operation is performed, if in the interim the Season fall out to be very hot and dry, so that you think these your plants may possibly want moisture; then water them a little with Pond-



Pond-water, not Pump or Spring-water, for that is not so good; pouring the water on leasurely, in the same manner as it usually distils by filtration, that so the earth may imbibe it by little and little, onely to keep it moist: And this is the best way of watering any flowers; for in pouring on much water at a time, doth much hurt to Vines, and also to any choice Flowers or Trees.

Now your young plants are with good reason first thus planted, if we do but consider, 1. That the moss having imbibed the moisture, doth there continue it a certain space, as it were in a Spünge. 2. The luminous rays of the Sun moderately warming the same moisture, the Sand and Earth detaining these reflections or irradiations, must by that heat and moisture of necessity cause a powerful increase, and springing forth; by which means at the time of your taking them up, you shall finde a root (although young and tender) ready grown, of which you must be very careful, (because they are apt to be kroken) that you spoil them not. But of this I shall further admonish you by and by.

*The reason why your young plants are first planted in bundles.*

*How*

*How to replant or remove those plants, or young Vines, that have been planted in a Nursery, or elsewhere, a year, or two year, or more.*

*How to re-plant your young plants.*

Suppose now you have some young Vines or plants, that have been before planted in a Nursery, or any other place, and have there remained a year, or two, or three years, which now you would willingly replant, or remove them into some other more convenient place, as a Vine-yard, or under some Wall-side, or the like; you may in this Month very fitly do it, and that with less danger then in the foregoing months, by reason that much of the extreme cold is now past.

And provided that you are to remove these young Vines into a Vine-yard, we will conclude that your ground is already laid in a fitting posture, as it ought to be; and in such good order, as is before shewn you: And that you have made all your Plants ready; I mean, taken them up, and cut off as much of the top, as is required to bring them to the length of two

*Of taking up your Plants.*

*Of marking out the ground for plants, and making the holes.*

Foot, or less; and that you have cut away all but two or three of the principal Roots. This being done, let us then mark out our ground, where each Plant is to be set, a yard

yard square each from other; and then the holes being made accordingly as is before directed, set in each of these places a Plant half a foot deep or more, longways sloping the tops pointing up the Hill; and having some good earth, or earth and dung mingled together, (the Plant being set in) fill up the hole with the same, closing it a little to the Root and stem, and leaving onely a hand-breadth, or two at the most forth above ground.

*How to place your plants in the ground.*

The last Quarter, and the first of the Moon, is the best time to remove such Plants, provided the Weather be good and seasonable.

*The best time of the Moon to remove Plants.*

Now to give my reason why I think this a convenient distance for the planting of Vineyard-Vines, is,

First, because you have a convenient space for passage between them, to mould and also dung them when occasion is.

*I. The reason why plants are set at such a distance.*

Secondly, to hoe or weed them as need requireth.

2.

Thirdly, to proyn them in due season.

3.

Fourthly, to set the Props.

4.

Fifthly, to tye them up to the Props, as is necessary.

5.

Sixthly, to break off the superfluous leaves and branches,

6.

Seventhly,

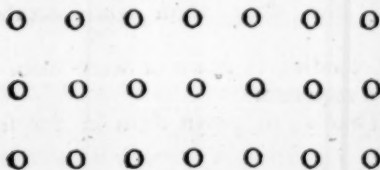
7. Seventhly, to gather the Grapes when they are ripe; and such other conveniences as are required.

And now lest any should mistake my meaning in what I have before set down, I will endeavour to make it more plain, by an example or two.

*Example.*

*An example of the German way of planting.*

If you have a piece of ground prepared, and in such a form and posture as is before set down, and that you have a desire to have it planted after the *German* manner, (which is this that we here declare, and I think inferiour to none) you may suppose these to be rows; and at each of these Cyphers or Marks should be set a Plant, squarely, a yard distance from each other.



And being set at this reasonable distance, besides the convenient passage along the the rows, and down between them, they not so much incumber the ground, and im-

impoverish the same, as if they were set thicker or closer one to an other; neither do they shade each other so much, but that the Sun hath a powerful influence upon them, as well as the Air a free passage, to advantage and forward the ripening of the Grapes. See Figure 2.

*Of the rows  
of the Vine-  
yard-Vines*

They are planted a yard or more distance from each other both ways, as often you may see Cherrytrees planted in a Cherry-Orchard.

## CHAP. VII.

### *Aprils Observations.*

**I**F for want of leisure, or by reason of any other neglect, you have not done what was directed to be done in the prece-

*Of plant-  
ing.*

dent month; in such a case of necessity, in the beginning of this Month you may plant, and perform all such operations as are there specified, except proyning, which cannot now be done, by reason the Sap or Vegetative Spirit moves so impetuously and fluently, that the Vine being wounded, its sap or moisture would soon run out, to its utter ruine and decay;

*Of the Sap,  
being lost,  
is the decay  
of the Vine*

*Of the vegetative Spirit.*

as the bloud in Animals, wherein the spirit, which is the life, consists, being once lost, is the utter loss of the creature: so is there in the Vine a vegetative spirit, which if it withdraw it self from any part or branch, by reason of any accident, or natural obstruction, so that it become mortified, it presently remains as if it were not of the Tree, (although its parts still touch the next branch to it) and falls off from the same, as no more. belonging thereto.

*Of the five parts*

*Ush. Of the union of parts.*

*Of the immediate animation of spirit in man.*

And this is not at all strange, if we further consider and observe in man the natural Union of parts; that things at the greatest distance, (as a learned Writer saith) may be united by one Spirit of life actuating them both; and that the formal reason of the union that is made between the parts of our body, consists not in their continuity and touching of each other, but in the animation of them by one and the same spirit, which tyes them all together. For you see the Toes have an union with the Head, (though at a distance) not onely by the intervening of many parts that reach from the Toes unto the Head, but by the spirit that is present in the farthest member, and gives the Head as speedy notice of what is done in the remotest part, as if it were the next door to

to the brain : and this it doth without the assistance of the neighbouring parts that should whisper the grief of the Toes from one to the other, till the head hear ; but without the least trouble to any of them, which do not feel their pain.

If you should suppose therefore our bodies to be as tall almost as can be imagined; no sooner could the head think of moving *Of the exceeding quick motion of the spirit.* a toe, but presently it would stir ; and no sooner could any pain befall the most distant part, then the head would be advised of it ; which must be by vertue of that spirit, which is conceived alike present to every part ; therefore that must be taken likewise to be the reason of that union which is amongst them all. Yet I do not allow that there is a sensative spirit in Vines ; the very wood of which being simply considered in it self, is of less value, for use, then any other wood ; no, not so much as to burn ; yet by reason of the excellency of its Fruit, it may fitly be called the king of all trees. *The Vine the king of all trees.*

You may in this month weed your Vineyard, and do what else thereto you finde by ocular observation fit to be done.

---

## CHAP. VIII.

### Mays Observations.

---

*And first of the time when it is necessary to take up your young Plants which you set together in the holes in bundles, in the month of March.*

**T**O know this, you must first observe the Vine-leaves, that when their leaves are pretty broad, and some of them are turned towards a grass-green-colour, then is it nigh the most convenient time to take them up; for then have they shot forth as you will finde, and are full of tender Branches: but you are here to consider, that this doth not constantly happen, neither doth it always fall out, that the Spring is so forward in the later end of this Month for you to take them up; neither ought it to be done, unless it be a forwardly Spring, and also the Weather prove good and seasonable. But for further instance observe, if it be not yet time to take them up, the leaves of other Vines will be but of a brownish-green-colour; but if it be time

*Of taking up the bundles of Plants you put in the ground in March.*



to take them up, then many of the leaves of the Vine-trees will be turned of a grass-green-colour ; so that sometimes the Spring is so backwardly, that you must stay till the beginning or middle of the next Month, before they will be ready to be moved ; and being taken up, plant them as I shall there instruct you.

Furthermore, you may observe, that if your Vines be forwardly, you ought to- *Of break-*  
wards the later end of this month break off *ing off*  
some of the leaves where they grow too *leaves and*  
thick, and also some of the long branches *branches.*  
or tops, (that small part, I mean, that is above or beyond the bunch) so much of it as will onely break off short, where they grow too thick, or two or three together, as your reason will best instruct you ; for at this time they ought not to be cut, but onely broke, which is much better ; and in breaking, have a care that you break not off the young bunches, which at this time are *When the*  
newly knit ; for in the later end of this *Vines be-*  
month, and the beginning of the next, the *gin to*  
Vines Flower, by the which may be guess'd *flower.*  
or supposed a scarce or plentiful harvest : *Of a plen-*  
you may also break off now the young *tiful or*  
Springs that come from the root of the *scarce har-*  
Tree, if there grow up more then you *vest.*  
would willingly have to remain, observing *Of break-*  
to leave such onely sufficient to furnish *ing of the*  
*young*  
those *Springs.*

*Of nailing  
the Vines.*

those places where they are wanting; and as they increase and grow in length, so you ought to tye them up with rushes, fags, small-withs, or suchlike things, to their props or supports set for the same purpose; or else nail them up with pieces of hat, leather, &c. if they grow by a house or wall.

*Of water-  
ing your  
young  
Plants.*

Now provided in this month the season prove so in all respects to cause you to take up your plants, and to plant them as is before shown in *March*, in the replanting of other plants, or as shall be hinted in the next month; and that then in the time of planting, and afterwards the season prove very hot and dry, you must water them a little, onely to keep them moist, not so much as to keep them very cold; for then they prosper not so well, by reason they naturally indure more heat then cold.

## CHAP. IX.

*Observations in June.*

NOW are we come to the sixth month *June*, wherein is furthermore to be noted, in the first place, that if the Season or Spring until now hath remain'd backwardly, so that you have not, as yet, taken up *your bundle or bundles of plants you put in the ground in March*; you ought now in this month to do it, all circumstances before considered; and your ground being first prepared and made ready for to be planted, order them after this manner:

First, unbind your bundle, and warily take apart your plants one from another, that you break not off the branches, now young and tender grown forth, for the root of the plant: having thus done, break off all (if there be more) except two or three of the principal sprouts of each plant; then making your holes squarely as is shewn in *March*, plant them in that order as is there exprest: Onely this caution by the way let me give, that if you have not a special care of those tender branches in

*Of taking  
up your  
bundles of  
plants.*

*How to order your  
bundles of  
Plants after you  
have taken  
them up.*

placing them, you may with the very weight of the mould break them; which will be a great hindrance and injury to the growth and increase of the plant.

*Of watering.* And as in the precedent month, so in this, you must not forget after this operation performed, if it be hot and dry weather, but a little to water these young plants, onely to keep them moist; for I chuse rather to mention one thing two or three times, then you should make any great neglects by mistake: And if the Vine or Vines happen to stand so, as the too powerful heat of the Sun (which is seldom the fault here) offend the root by drying the earth about it too much, either of these small Vines, or such as are grown to a greater proportion, you may prevent it by the help of boards, stones, &c.

*How to defend the roots from too much wet or drought.*

Likewise if too much wet offend, falling from on high, as rain, droppings from a house or gutter; you may prevent it, by setting up of boards, stones, or the like defence.

But if the wet offend by lying at or near the root of your Vine, you must either drain it by trenching, or filling up such low places where the moisture remains.

Also it is necessary, especially if the Spring

Spring be not very forward in this month, to break off some of the leaves and tops of the branches, as is before rehearsed; for if this operation be not orderly done, it much debilitates the Vine, by too much spending the vigor and nourishment of the main stock, which otherwise would redound to more advantage.

---

## CHAP. X.

### *Observations in July.*

**B**Y the approach of *July*, or at least before the same be expired, the branches of the Vines are become indifferently big; so that it is very necessary again (as I before warned) to view over your Vineyard, to see where the leaves and branches grow too thick, and where they cover the bunches too much, so as to keep the Sun wholly off them, and break them off (or at least, if they will not now break, at some distance to cut them) and break them so, if it be possible, that you expose not the bunch always to the Sun, nor to leave it so, as it will remain always in the shade; but as nigh a medium as you can, that they

are sometimes in the Sun, and sometimes shaded ; and they then ripen much the better. This must be done till your Grapes be ripe , whensoever the Gardener thinks it necessary, according to what is said before.

*Of weeding.*

Besides, let me in this respect once more for all put you in minde, that you neglect not in this or any other month, when you see it needful to weed your Vineyard, that the weeds lessen not the force or strength of the ground : and as the branches of your Vines increase in length, so ought they to be tyed, and kept in good and handsome order.

*Of tying up your Vines.*

*To prevent the berries of the bunches being small.*

Note this by the way, notwithstanding all diligence be used, yet it happens sometimes, by a defect in nature , or some bad influence working thereon , many of the berries of each bunch will be, as it were, blighted and wither, and remain very small ; which if you perceive, you may (of a few choice bunches, which you desire to have fair for Table-fruit, or the like) with the point of a small knife, cut the small berries off, and so will your other berries that remain grow the bigger.

*Vineyard-Grapes the best.*

It is very true, and without dispute, that your Grapes come to be better relish'd, and riper in a Vineyard, then they do against a house or wall-side; and with good

rea-

reason too, for the reflection or reverberation of the Sun from the earth, they growing so low, is more advantagious and more natural to them, then it can possibly be from a wall; for how fully or well soever the wall stand to the Sun, yet must it much interpose and hinder the irradiations either early or late: besides the advantage contributed to them by the Air, which a wall doth in a far greater measure hinder: And that the Air doth also afford them a kinde of viand for increase, is without dispute; which you may soon by experience (the best judge) prove in this manner: Cause to be made, by the Glazier a Glasse-case, with Squares or Quarries, (if you cannot have it in one intire piece) either round or square, a case all intirely close to keep out the Air; a foot or eight inches square is enough; and a yard long, or less, or more, as your Vines are in length or hight in your Vineyard; and being made close every where, except one end, which is to be left open; and then put a Vine into the Glasse, the open end being down at the bottom, put the mould close about the bottom, at the edges thereof, that there remain no air; which may be done in this month, at least it must be done when the Grapes are yet but small, and you will soon see the event, for they will grow very little bigger

*Air a  
great ad-  
vantage  
to Grapes.*

bigger then they were when you put the Vine in the Glass, although you let it so remain till Vintage-time; yet by the heat and influence of the Sun they become: *Of Atoms,* sweet; which doth sufficiently prove a *and the at-* great attraction of air (by Sympathy) of *traction of* those dispersed Atoms (by the action of *Air.* fire of the same nature) willingly uniting with bodies of the same weight and likeness, and of the same degree of rarity and density, &c. which causeth a great augmentation, which this hard and solid glass-body doth deprive them of.

## CHAP. XI.

### *Observations in August.*

*Much wet* **P**ROvided the Season at this time prove *offensive to* very wet, you ought to endeavour as *Grapes.* much as you can, to expose your Grapes to the Suns influence, especially if the berries imbibe so much humidity, as doth make them plump, or swell.

Again, if much wet spoil them, you may *To preserve* set boards up shelving over them, to cast off *bunches of* the wet from them; and when the fierceness of the rain is over, take them away *Grapes* from the *wet.* again



again; or you may tie over some of the principal bunches, some pieces of Glasses, or such Glasses as some have made with holes fit for the same purpose. And by this way you may also keep them long upon the Trees.

There is other artificial ways may be used to preserve them, as may best be added by every ingenious operator in that employment.

Now are we come to enjoy the Fruits of our labours, which every diligent Husband-man with much patience waiteth for.

And first, to know whether your Grapes are ripe, observe these Symptoms.

*To know  
when your  
Grapes are  
ripe.*

First, they are ripe if the small stones in the berries begin to look blackish. 1.

Secondly, if with crushing the Grapes between your fingers, the stones slip out smooth, they are then ripe. 2.

Thirdly, by the clearness of the berry; for when they seem very clear, or as it were transparent, then may you perceive that they are ripe. 3.

Fourthly, and most especially, you may distinguish when they are ripe by the sweet and pleasant taste. 4.

These

These are sufficient observations to know when your Grapes are ripe ; however, you may let your last Vintage grow *Of the last* on the Trees in this our climate, as long as *Vintage.* you can conveniently , by reason of Frost spoiling them, to receive what benefit the Sun will afford to their ripening ; and yet sometimes all too little.

When you gather your Grapes, do not *Of gather-* flive or break off the bunches, but cut them *ing of* at a little distance from the sprig or branch *Grapes.* to which they grow : At the next small knot or joynt, the bough whereon they grow is usual for them to be cut at.

And that there may be as little instructions as may be wanting to accomplish this our intended deligne , I care not greatly if I here prescribe in as much facility as I can, the fashion, making and use of some Wine-presses which will be most fit for our purpose.

*Of Ger-* In *Germany* (as he informed me, from *man Wine-* whom I had this part of the Book) they *presses.* have an invention with an extraordinary great weight, with screws and such other devices, to lift it up, and so to let it down upon the Grapes to press them. But I intend here to shew another, and I think a better way how to press them with little trouble.

And

And now that you have gathered good store of your Grapes, and sorted them as you ought; I mean, put the best bunches by themselves to make the best Wine; and the worst, or those least ripe, by themselves for the worser sort of Wine: and that you have ready in some wooden or other fitting Vessels good store together; if they be thoroughly ripe, there will sometimes, by their weight on each other, run from them before pressing a small quantity of Wine, which is the first and best of all that runs, and is called *Protophum*

*How to order Grapes for the Press.*

*How to bruise your Grapes.*

The next thing then in order, before we come to pressing, to be treated of, is, how to bruise our Grapes, to make them fit for the Press; for which purpose in *France*, and most other Countries besides, they do tread them with their bare feet: But I intend to shew here a more neat, decent, and cleanly way; and yet speedy enough for the greatest quantity of Grapes we have in this Island.

*How to bruise your Grapes.*

First then, for the bruising of your Grapes, you may cause to be made two *Of the making fit instruments for the* Cylinders, or Rowlers, of good sound, dry, and solid wood; each of which Rowls may be near a yard, or three foot about, *bruising of and Grapes.*

and about three or four foot in length : and in the middle or center of each end of the two Rowlers must be put gudgions, or round Irons for them equally to turn upon; and one of the said Irons of each Rowler must be made so long, and in such a manner, that there may fitly be put on to it a turnless, in the same manner and fashion of a turnless or handle for a grinding stone; and let it be so made, that it may readily be taken off and put on : then place the two Rowlers equally the one against the other about breast-high, in some posts or supporters fit for that same purpose, so nigh together, that they almost touch each other; and let them be so contrived, that you may set one of the ends of each Rowler or Cylinder which are to turn, a little wider or closer as you please, for the more or less bruising of your great or small berries, as you may have occasion : For by the turning of these two Rowlers equally together, the one against the other contrary, do very finely, either  
*Of bruising* less or more, at your own pleasure squeeze  
*of Grapes.* or bruise the Grapes without breaking the stones of them; in such a compleat manner, as the great Posts or Rowlers in the Sugar-mill crusheth or squeezeth the Sugar-canes, out of which by that pressing runneth the Juyce or Liquor of which the  
 Sugar

Sugar is made. But these Rowlers in the Sugar-mills stand upright, the better to put the Canes between them (as one always doth while they are going) and the more convenient for the Juyce thereof to run into a trough, and to be always conveyed to the Furnaces, where they boyl it to a just hight.

*How the  
Sugar-  
canes are  
bruised.*

These Rowlers being thus placed thwart, hang over them slope-wise (to put your Grapes in by some at once) a kinde of hopper, as a Mill-hopper, or in the form of a long Tray; at the lower end of which, over the middle of the two Rowlers, must be made a hole large enough to put your Grapes down through, so that they may fall on the middle of the Rowlers, which by turning, draweth them down between them, and so are they finely bruised.

Now under the Rowlers, for the bruised Grapes and Liquor to fall in, you must set a Receiver fit for the purpose, being very sweet, clean, and well seasoned, that the Wine get no ill taste, neither the tincture of any thing to spoil it.

Here note, that all the Juyce or Wine that will run onely with this bruising, is the second best, and is usually kept apart, being more choice then that which runs in pressing.

Now

Now furthermore yet you may observe, that your white Grapes, of any sort, of which White-wines are made, may be pressed presently after they are bruised; and so much the better, for that the less spirit is exhausted or vanisheth by reason of Air.

But as for your red or blackish Grapes, from which comes your natural Clarret-wines; you may let them stand all together for the space of twenty four hours, or less, according to the high or pale-colour you desire to have your Wine be of; for it is the remaining together after they are bruised, which causeth the skins of the Grapes to give it the more tincture and colour; for should we press them presently, as we do the white, it would then have little redness in it, but remain palish coloured, onely a little ting'd with red. But whilst it thus standeth, you must cover it, for the Air is hurtful to it; and the longer it stands, the weaker will the Wine be, and the more apt to fower.

*Of the Wine press*      *Of the Wine-press it self, and the manner of pressing.*

Seeing the Press must be made before we can press our Grapes, take here some instructions

structions for making the same, fit precedently to be understood.

And in the first place, for this purpose you ought to have made a couple of large *of the main* and long screws, of very seasoned, firm, *king of the* and good wood; and in what room you *Wine-press* please to set your Press in, about six or eight foot from each other, cause these two screws to be very firmly fixed, by some weighty pieces of wood or timber, at the bottom and top of the said screws thwart from each to other, so that they may not rise or stir with screwing: upon each of which screws you must have a box (as they are called) fitted with ends made convenient to turn, screw, and force them down in pressing, in the same form as is used to press the Apples, (being broken) to make Sider in many places, as in *Worcestershire, Herefordshire, Gloucestershire*, and divers other places of this Nation.

Now between these two screws, towards the bottom of them, you must have made fast a very thick and strong piece of plank made round or square, as you please: Upon which plank must stand a strong basket, made for the same purpose, to hold your Grapes being bruised; and round about the edge of the bottom of the basket, in the said plank whereon the basket standeth, must be cut a notch or chanel for the Juyce of

E

the

the Grape or Wine to run round into one spout ; which spout ought to be made on the side, so that under it may conveniently be set a receiver for the Wine to run in.

*Another fashion Wine-press.*

*Of another fashion Wine-press* Another fashion Wine-press is this (and I think it is the best) in place of the two screws aforesaid of the other Press, and also at the like distance from each other, as the screws before were ; in place thereof must be put two posts, or supporters, good and strong : And at the top of them, or at least pretty high athwart, in the middle between them, must be fixed a very strong box, in which must turn a strong screw in the middle : and on the lower end of the screw is to be a cross piece fastned, for the end of the screw to turn in as it is moved about or screwed ; which is to be forced with a long and weighty crow of Iron, by two holes made cross in the square towards the lower end of the screw, for the end of the crow of Iron to be put into ; to force the said screw about, to cause it to squeeze the Grapes very hard ; a board being first fitted and laid on the top of the Grapes in the basket.

*What things are necessary to hold the Grapes for pressing*

You may instead of this basket use a wreath



wreath of straw; but in mine opinion it is a much more troublesome way then the former; or if you have but a few, you may use a strong hair-bag: but for those that have a Vineyard, and great quantities of Grapes, a basket is the onely thing for this purpose, or at least two, that you may be filling the one whilst the other is emptying; and so with good help you may press many bushels in a day.

This way you may also make Gooseberry-wine, Raspberry-wine, Curran-wine, Wine of Cherries, either black or red; Apricock-wine, Wine of Plums: but these last mentioned fruit must be stoned: and indeed there is some difficulty in ordering all these Wines, which may cause them to be much different both in goodness and taste; neither do I think this the best way, although some use it; but truly I think one of the best ways, (if not the very best) is to take the clarified juyce of any of these fruits, and with good Langoon-white-wine mix it so, that it may taste much of that fruit you desire; and so bottle it well, and let it stand a time, and you will have a pleasant and good Wine, especially for variety.

*How to  
make several  
sorts of  
compound  
Wines.*

## CHAP. XII.

*Observations in September.*

**I**N this, and also both in the former and the next month is the time of Vintage, or gathering of Grapes here with us in *The best time to gather Grapes so keep, is at Full-Moon.* England : which if you intend to keep them long after they are gathered, then gather them at the full-Moon : But if you press them presently, it is not at all material when they are gathered, so that they be gathered very dry.

*Of pressing.*

Seeing then that our Press is now in order, and our Grapes already supposed to be ready gathered and bruised, with the *Of pressing your Grapes* Rowlers before mentioned ; let us then fill our basket with these bruised Grapes, and begin to press them in order ; where we ought to consider, that the first part of each pressing, is accounted the best or richest of the juyce which comes by expression.

*The general name of Wine,*

This Juyce of the Grape, being included under

under the general name, is called *Vinum*, Wine; but the property of it being changed as by distillation; the spirits being contracted and brought into a less quantity, it is then called *Spiritus Vini*, or Spirit of Wine: and the dregs or setlings of this new Wine, is called *Vini faeces*, Wine-lees, whilst they are moist; but when these Lees are dried, then they are called *Tartarum tartar*, or *Of Vine-Argol*; and the Lees or troubled Wine being distilled, is also called *Aqua vite*. Thus *lees, and how called,* much of the name: but to return to our intended work: The later running, I mean, that which runs by more violent force in compression or pressing, (although of the same sort of Wine) is smaller, weaker, and harsher, and sometimes must be helpt with refined Sugar, or else it may prove little worth.

Now having pressed your Grapes, and received your Wine, the first running by it self, and the second or last running apart by it self, or both together, as you think good; then let your Vessels wherein you put the same be new, sweet, and very well *Of Vessels fit for your Wine.* hoopt, or bound at least with one Iron hoop at each end of the Cask, for the better constraint of the volatile Spirits, which by an agitation or striving are apt otherwise to be dispersed and fly away.

The Wine then being put into your

*Vine-vessels must be kept full.* Vessels, lay a broad leaf or piece of paper over the bung-hole, and on the paper lay some sand, that so the less air may get in to flat the Wine; and you must always keep some overplus, besides what fills your Vessel, in a readiness, that still as the Wine ferments and worketh out, so you must be sure to fill it up again, and let it stand a while to work or ferment before you place it in the Cellar; for consider that it

*Deep Cellars a great help to Wine.*

is heat that causeth fermentation. The Cellar ought to be very deep, and the deeper the better, and the more cool it is for Summer, and the warmer for Winter; which is a great advantage for the keeping and preservation of Wines; preserving them in a medium or good decorum, as they ought to be. And this is the grand reason why their Cellars in *Germany* are twelve, eighteen, or twenty foot deep, because of the extremity of cold in Winter, and the violence of heat in Summer more then is here; so that had they not deep Cellars, it were impossible to keep their Wine long without sowing and spoiling.

*Of looking to Wines in the Cellar.*

And when your Wines are in the Cellar, even then you must diligently look to them, and help them that seem to be decaying with some that is more lively; for in this respect Wine may fitly be compared to

to a Child; for as a Child is often fed and so nursed up, so ought you to feed and nurse up your Wines.

And you must see to the racking of your *Racking.* Wines in time, that they fret not too much upon the Lee, especially in *May* and *June*, *Great care* when the Vines begin to flower, for then *of VVines* is the most danger; for the Wine-Merchants observe in *France*, and every where *must be taken in May and June.* else where there is Wine, that during the season that the Vines are in Flower, the Wine which is in the Cellars makes a kinde of fermentation, and pusheth forth a little white Lee upon the surface of the Wine, which continueth in a kinde of disorder until the Flowers of the Vines be fallen; *Ferment.* and then this agitation or fermentation be- *ing of* ing ceased, all the Wine returns to the *VVines.* same state it was in before, according to the opinion of the Ancients 1300 years ago: the same time doth this fermentation happen that the Vines seem to exhale their spirits in the Vineyards. Now those Wine-spirits that issue from the buds and flowers filling the air, they are drawn into the Vessels by the connatural and attractive ver- *The reason that causeth* tue of the Wine within; and these new *Wines to ferment.* volatile spirits entring, do excite the most fixed spirits of the Wine, and so cause a fermentation, as if one should pour there- in new or sweet Wine; for in all fermentations

tations there is a separation made of the Terrestrial parts from the Oily, which come out of the essential parts; and so the lightest mount up to the Superficies, the heaviest become *Tartar-lees*, which fall into the bottom.

*Why there  
is most  
danger of  
Wines at  
this time.*

But in this Season, if one be not very careful to keep the Wine in a proper temperate place, and to keep the Vessel full and well bung'd, and use such other endeavours as are ordinarily used by Wine-Coopers; one runs a hazard of spoiling, or at least of impairing, if not quite spoiling it, because that the volatile spirits coming to evaporate themselves, they carry away with them the spirits of the Wine that is barrelled, by exciting them, and mingling with them.

*Fermenta-  
tion.*

And it is not onely in *France*, and other places where Vines are near Cellars of Wine that this fermentation happens; but in *England* also, where we have not Vines enough as yet to make good store of Wine, the same thing is observed, yea, and some particulars beyond: Although we make not Wine to any considerable proportion, yet we have Wine in great abundance, which is brought over by the Merchants of several Nations, as from the *Canaries*, from *Spain*, and from *Gascony*: Now these Regions being under different Degrees and Climates

mates in point of Latitude, and consequently one Country is hotter or colder then the other; or that some Vegetables grow to maturity sooner, by which it comes to pass that the aforesaid fermentation of our differing Wines advance themselves more or less according to the Vines from whence they did proceed, at what time they do bud and flower in the Regions where they grow; it being consentaneous to reason, that every sort of Wine attracts more *Of sympathy and attraction.* willingly the spirits of those Vines from whence at first they came, then any other sort different from them. And this is the grand reason why there is more care to *Of reboyl- ing of Wines.* be taken that your Wines spoil not by their reboyling at that time of the year, then in any other whatsoever.

Now to prevent the reboyling of Wine, I have been told that a piece of Cheese put into the Vessel, will work wonderful *How to prevent the reboyl- ing of Wines.* effects; or else if you put a bunch of Penny-royal, or Organy, or Calamint about the hole at which the Wine cometh forth, it doth help very much, as they say: But this I never tryed my self as yet.

And if your Wine be new, and you would have it quickly purged, for some more then ordinary occasion you have to use

*How to pur-  
vise Wines  
quickly.*

use it; you may, to hasten the purifying of it, put in some old and sharp White-wine; or for more haste, you may put in a pint of the best Whitewine-vineger to every fifteen quarts of Wine. I do not direct this, that I would have any adulterate their Wines, for that too many are apt to do already, (especially of Forraign Wines) which if it were more forboren, it would be much better for the health of those that drink it.

And if in the spending of your Wines they begin to grow dull, and loose their spirits, life and vigor, and decay (as a great deal will by that time half the Vessel is drawn out) especially if it be any long time in drawing;

*To keep  
Wine from  
spoiling.*

To prevent this, you may at the first piercing draw it all out into bottles, and afterwards set the bottles, or lay them in a cool place of the Cellar; or if you please, you may set them in sand: but then in Summer you must always keep the sand moist, or else it will heat and spoil the Wine.

Or if you have not bottles enough, you may first drink out half your piece of Wine, and then draw out all the residue at once into bottles, and so let it stand a while.

Or if you want either bottles, or this  
con-



conveniency to draw it forth at once, I advise you, that when part of your Wine is spent, that you once finde it begin to be flat never so little, you may then dip a piece of linnen-cloth into melted brim-*How to* stone, being made fast to a wire or some *preserve* such Iron thing, and then set it on fire *decaying* (the Linnen-cloth and Brimstone, I mean, *Wines.* not the Vessel or Wine) and then put it in at the bung-hole of the Vessel; and so let it hang burning in the Vessel until it be all burnt out, keeping in as much as you can the sulphurous vapours; and so afterwards stop it up close again. This doth very much help decaying Wine, by adding spirits thereto; for all Wines have naturally in them a sulphurous quality, as is very manifestly and apparently seen in burning.

But let us proceed a little further, and suppose that we have performed all things necessary in this Work, and have here the Juyce of the *English* Grape, such as it is, but yet it wanteth a sufficient and perfect digestion to bring it to maturity, or at least *To advance* to such a suavity as is pleasant to your Pa- *English* late; to perform this, we may, according *Wines.* to the Spanish and some others fashion, boyl this said Juyce or Liquor a considerable time; by which boyling is evaporated the thin or *aquous* part of the Wine, and so the rest

rest that remains is rendred more pleasant ; and it being cold , may be mixed with equal proportion of the red Wine : or else order it so as it will best agree with your own taste. But if we are forced to use outward helps , in default of our Soil or Climate , in mine opinion these are some of the best.

*How to advance low Wines several ways.* To every Gallon of our English Wine, such as it is, add one pound of Raisins of the Sun, or for want thereof, *Malago* Raisins washed, and either cut or stoned : or else (for other sorts) chuse the best Currans you can get, and being well cured, washed, and pickt, use to each Gallon of red Wine the same proportion as before, and leave them in this Imbibition, until the Liquor have extracted the tincture and strength of the Fruit ; then draw the Wine from the Fruit , if they have wrought themselves into a body : And this Liquor so drawn off, will become a most pleasant Wine , which may be made to resemble divers kindes, either to be drunk alone, or serving to taste any other Wine, according to the proportion of the Fruit that is infused.

And if it happen so (as sometimes it doth) that you have some Wine which by any default doth naturally prove too sharp for your ordinary drinking ; you may then draw

draw it into bottles in time (as I told you before) and in each bottle put a spoonful or two of the best refined, or else double refined Sugar, letting them stand a time in the Cellar before you drink it; and then I doubt not but you will finde it a pleasant and good Wine.

There are many other artificiall ways to advance low and harsh Wines, which I forbear to mention: *Verbum sapienti sufficit.* If you have any that prove quite sower, convert it into Vineger; and the way to do that you will know anon.

---

## CHAP. XIII.

### *Observations in October.*

**F**Or the most part you have not gathered all your Grapes, or the later part *of the latter Vintage* of your Vintage, until this month; for the gathering of which, then, chuse a dry day, and gather none but what are indifferently ripe; but if you do gather all, then put them severally: for as I said before, if you press the ripe and unripe together, the one will spoil the other; so that having picked out all the corrupted berries, (if there

there be any, as usually there are in this month, by reason of some little Frosts, &c.) it is best to press them apart, and keep the best as good Wine; and the other may serve to make Vineger, unless you can advance it otherwise for better use.

*Of weeding.*

In this month, especially if the season be milde, weeding your Vineyard ought not to be forgotten, because the weeds in the beginning of this month especially do increase very fast, which may much annoy the Vines, unless they are rooted out.

### *Of the name of Wines.*

*Of the names of Wines.*

Seeing that the Harvest or Vintage for the present year is now over, and our Wines in our Cellars, let us consider what variety we have, and by what English names we vulgarly distinguish them: however, as I told you before, *Vinum* in Latine is the general name for all Wines; *Prosopium* signifieth that which runneth by onely the weight of the Grapes being put together.

*Fortinum*, is that which runs immediately from them being bruised or trodden: This is that excellent Nectar which nourisheth *super omnia alimentum*. But our English Wines, and such others as we have here, are known to us, and distinguished

guished most properly by the name of deeper and paler coloured-Clarets. White-wines are of two sorts, either sweeter, or more sharp, or austere; also a small *Frankinick-Wine*: these are the sorts this Climate most affords, unless their property be changed; and then they are called by other names according to the matter wherewith they are mixed; as of Raisins, Rasberries, Cherries, Currans, &c.

And concerning the names of those Wines that are brought unto us from beyond Seas, they are so many and so various, that I think it but lost labour to set them down particularly: some take their names from the similitude of the Grapes themselves; some derive them from the place from whence they come, or where the Grapes grew of which they were made; some are named by Physitians, others by the Merchants of all Nations, according to their various Fancies: But those that are most commonly known to us, and most frequently sold in Cellars and Taverns, may be comprized under these three general names, *i.e.* Sack, Claret, and White.

*Wines have various names.*

### *Of Sack.*

*Malaga-Sack* is of a deep yellowish colour, sweet, and delightful in taste.

1.

*Smyrna-*

2. *Smyrna-wine*, or a sort of Greek-wine, is of a deep red, or rather tending to a blackish colour; and is in taste a mighty pleasant and delicious Wine.
3. *Muscadine*, or *Muscadel*, both white and red, are very rich and sweet delightful tasted Wines: These are all such Wines as are called *Semi sanguis*, before they are received into the mouth.
4. *Red-Sack*, so called from its colour, is a pleasant Wine.
5. *Canary*, the sweetest sort, is to some palates a delightful and good Wine.
6. *Abarsher*, or a more rasie *Canary*, as it is usually called, is to some other palates rather chosen then the former; and sometimes these two mixed drink very well.
7. *Frantinick* is a very pretty pleasant Wine.
8. *Muscad*, for the most part of a whitish colour, pleasant in taste: These are the most sweet and nourishing Wines which arrive here from several parts, and do differ very much in nature and taste.
9. There is *Sherry*, or *Sherry-Sack*, very pleasant to some who are much used to drink it.

Of Sack  
or sweet  
Wines.

*Of Claret-wines.*

There is a sort of Claret called *Hobriant*-wine, of a deep red colour. 1.

*Port-de-port*, more high coloured. 2.

*Remedee* or *Remedis*; a deep red, or blackish coloured Claret. 3.

There is a Wine called *Terse*-Claret, which I perceive some think it to be natural; but I doubt they are, for the most part, mistaken: this Wine is of a darkish red colour. 4. *The several sorts of Clarets.*

There is red-Wine: this is much used for the changing of White-wine into Claret. 5.

The most ordinary Claret is White-wine dash'd with a little red; which may be made deeper or paler at pleasure: this is like *Burdus*-Claret. 6.

There is *Vin de Paris*, or *Paris*-Wine, which is a pale and pleasant small Wine. 7.

And there is your *Mant*-wine, a very good Claret: these are all the sorts of Clarets that at present I remember. 8.

*Of White-wines.*

1. There is a rich White-wine, as they call it, commonly pretty high coloured.

*Of White-wines.*

2. There is White-wine which is more paler and smaller, a thinner, or not so full a bodied-Wine, as is usually said.

3. There is also a *Langoon*-whitewine, which is one of the best sorts of White-wines, and is commonly known to be the choicest

Now besides these which I have onely named, there are other sorts of Wines, as from *Fial*, *Medera*-wine, &c. and it is to be understood, that all these Wines, if we consider them from the first to the last, from the time they are made, until they come to be fine, and fit to be drank, that they differ much both in colour and taste; and so do any that are made here, as well as those beyond Seas.

CHAP.



---

## CHAP. XIV.

### *Observations in November.*

**N**OW are we arrived at the last *Autumnal* month, when as the goodly Vines, as well as all other Trees within our Hemisphere, are declining, by reason of the Suns withdrawing it self from us, and is now gotten at such a distance from these Northern parts, that it causeth all *Of fading Vegetables.* Vegetables, as it were, to mourn and lament its absence; and for want of whose warm and comfortable influence, the severer cold and frosts seisseth upon them, and strippeth them of all their goodly Ornament; I mean their Leaves falling off from them, as a sure and certain approach of Winter.

Seeing then that times and seasons keep their continual course, and that there is a motion or constant circulation of all things; we may so order our Vines as they may flourish the more hereafter, when the severity of Winter is past and gone.

And to effect this, some do in the later *When good to open the roots of* part of this month open a little the upper *Vines.*

*Of dung-  
ing the  
Vines.*

per part of the roots of them, cutting away all such suckers, and other superfluous roots which are supposed to be obnoxious to the principal Tree; and then mixing some good Dung, Lime, and the earth that was digged up from them, all together, they then lay it to the roots again, that so by the help of the Winter-showers it may soak in, and fasten by degrees, the better to make them prosper when as Spring cometh. The *Germans* say that the roots ought to be cut or proyned but the first five years, neither (say they) must they afterwards be much loosned by digging deep.

*How to de-  
fend the  
Vine from  
extream  
cold.*

And furthermore, in *Germany* (as he from whom I had most of these instructions hath often told me) the Winter there is so extreemly cold, that they are forc'd to cut off great part of the boughs and branches of their Vines nigh to the main body of the Tree, and lay it along on the ground, and then cover it, to defend it from the vehement nipping frosts and cold, which is sometimes so violent, that otherwise it would kill them; and so they let them remain covered till the severity of Winter be past. But here in *England* it is not so: for the frost or cold is never so violent or piercing, but that you may let them stand (as they ought) all the year, and onely cut them at proyning-time.

CHAP.

## CHAP. XV.

*Observations in December.*

**A**Ll the care that many here in *England* take of their Vines, is to proyn them in this month, especially in the Twelve days, and that with little skill, and very carelesly too; thinking that to be sufficient, without using any other industry; looking that they should plentifully bring forth, although no other act of Husbandry be used, or bestowed upon them: which is dissentaneous to Reason, and also contrary to the rules of Art and good Husbandry; for whereas the greatest industry that can be used, is but sufficient for the producing of plentiful store of other fruit, and for the bringing forth much of any kinde of grain; therefore I see no legible reason why we should not use all possible industry in this, as well as in any other Husbandry, if we expect the like increase.

*The Vine much neglected.*

In this month Vines here in *England* of proyn may be proyned, as it is now the most usual custom with many. In case you

are suspicious that you shall want leasure, or that some other hinderance is like to intervene or prevent your doing it in one of the next following months, which in mine opinion, as I have before told you, is the best time to proyn in: I say, in this respect you may now proyn your Vines, and not otherwise. In this month I think it a very convenient and fitting time to open *Of opening the roots, or rather the earth at the roots of the roots of Vines, and stercorize them, as I have before mentioned.*

And thus much before exprest is according to the *German* practice, and for several years used here in *England*, and approved by industry and experience; which I have taken the pains to put together in some reasonable order, according to the several papers wherein dispersedly I had taken it at vacant hours, for my recreation, from the Operators own mouth.

I will next following set down, and that very briefly, something concerning the French way or manner of planting a Vineyard, especially that wherein it differeth from what we have before related.

## CHAP. XVI.

*The French way of planting a Vineyard.*

**I** Think it may be necessary as well as delightful to some, that before we end this our discourse, we speak something of the French way of planting, as it hath been learnt of them, and as I observe is now here in some places most used : in which operations the precedent rules may, for the most part, serve for sufficient instructions, seeing that they agree herewith in all circumstances, some few exceptions onely.

The ground then for your Vineyard must be prepared, and put in a good posture or order, as is before shown, i. e. to be scituate on the side of a Hill, to be laid sloping, to be well Stercoriz'd, and made very good earth, and that a good depth of mould may be raised in the same, &c.

Now whereas in *Germany*, they commonly lay their Vineyards plain and even, or at most do onely raise the earth about the

root of each Vine, as we do about our Hops, yet not half so high; so in France they raise interstices all over the same piece of ground they intend to plant.

*How to set  
out the  
ground for  
a Vine-  
yard.*

First they begin at one side of the Vineyard, and drawing a line from the top of the same to the bottom, they mark out about two foot thwart, which is to lye plain; and then removing the Line, they mark out a yard or three foot more thwart, which is to be raised by throwing on it the mould out of the before-recited breadth of two foot which was to be plain; and so they continue this order throughout the whole piece of ground that is to be planted: First to lay about two foot plain, and then next to raise about a yard; and then again two foot plain and low, and then a yard raised in little ridges straightly pointing from the upper to the lower part of the Vineyard.

*The name  
of a Vine-  
yard.*

These ridges, or raised places, are by some called *Tumulus*, the Vineyard-graves, from *Tumulo* a Grave; as being raised higher then the rest of the earth that is by it.

These low spaces are for convenient passage between the rows, that so you may

may not tread the mould over the roots of them

The ground being laid as it ought to be, *How the ground is to be marked out.* mark out your rows equally where every plant is to be set, strait all along on each side of every raised part; so that in the rows strait up and down, they may stand about three foot distance from each other, planting them a little sloping, so that the lower end or root of the plant be in the highest ground, and the tops towards the lowest, as it were pointing out of the side of the raised part; as suppose at each of these Marks or Cyphers to be a set plant,

○ ○ ○ ○ ○ ○ ○

○ ○ ○ ○ ○ ○ ○

○ ○ ○ ○ ○ ○ ○

and that there is a yard, or thereabouts, between plant and plant in the rows right up and down; and thwart they ought to be about two foot distance from row to row in the narrowest, or that which lyeth low and level; and a yard *At what distance the Vineyard- plants are to be set.* between the rows in the highest ground, I mean between those two rows that grow on each side of the *Tumulus*, or raised part,

part, as you may suppose the marks at Figure 2 to be the rows, or young plants which the Vineyard is newly planted with, where you may see that the tops are pointing towards one another, and also the roots likewise set a little sloping in the raised mould, as you may see Figure 3.

And being thus planted, in the middle interstices, or spaces between in the widest, as it were over the roots of the Vines, is laid your earth mixed with dung, so that the rain may by little and little convey it to the roots of them, to cause them to bring forth the more fruit: the lower spaces are not onely convenient for passage between the rows, as is said, but also for the conveyance of the water away in hasty rains, that it do the less hurt to the Vines: an Example of this you may see by *Blackbeath* near *Greenwich*, at a place that was once *Colonel Blunts*, which is the nearest Vineyard to *London*, that I know, of any consequence.

*More or  
less di-  
stance may  
be taken  
for Plants.*

But yet notwithstanding all that I have hitherto said, you may take a wider or less distance for your plants, as you see best by experience, and as your ground will well maintain: some instances of which I will by and by set down; and observe in the interim, that the less room you take for them, the fewer branches must you let grow up



up from one root ; as for instance, in this width , there is but one branch or plant by every prop, which is enough , as you may see Figure 4.

Here you see that these plants are set at the same distance as before ; and that there is at each plant or tree a prop, whereunto they ought to be tyed, to sustain them in order, they being naturally but of feeble force or strength to support themselves : and as they grow up, you may, if you please, nip off the tops, and always keep them onely at the hight of their props ; or you may let them grow higher, as some do, and set them in this order ; that is to say, at proyning time you may bend down the top of one Vine to the middle of the next in the same row ; and so that second Vine you may bend down to the middle of the third in the same manner ; and so the third to the fourth, all along the row, tying them all one to another, that they remain all evenly bent, as you may see in Figure 5.

Now in this manner may they very handsomely be set by the side of a Gravel-walk in a Garden, or such other place, for Ornament ; or a boundary, or the like ; and indeed sometimes they bear wonderfully in such places : But in this respect they are often put double, as you may see in Figure 6.

You

part, as you may suppose the marks at Figure 2 to be the rows, or young plants which the Vineyard is newly planted with, where you may see that the tops are pointing towards one another, and also the roots likewise set a little sloping in the raised mould, as you may see Figure 3.

And being thus planted, in the middle interstices, or spaces between in the widest, as it were over the roots of the Vines, is laid your earth mixed with dung, so that the rain may by little and little convey it to the roots of them, to cause them to bring forth the more fruit: the lower spaces are not onely convenient for passage between the rows, as is said, but also for the conveyance of the water away in hasty rains, that it do the less hurt to the Vines: an Example of this you may see by *Blackbeath* near *Greenwich*, at a place that was once *Colonel Blunts*, which is the nearest Vineyard to *London*, that I know, of any consequence.

*More or  
less di-  
stance may  
be taken  
for Plants.*

But yet notwithstanding all that I have hitherto said, you may take a wider or less distance for your plants, as you see best by experience, and as your ground will well maintain: some instances of which I will by and by set down; and observe in the interim, that the less room you take for them, the fewer branches must you let grow  
up

up from one root ; as for instance, in this width , there is but one branch or plant by every prop, which is enough , as you may see Figure 4.

Here you see that these plants are set at the same distance as before ; and that there is at each plant or tree a prop, whereunto they ought to be tyed, to sustain them in order, they being naturally but of feeble force or strength to support themselves : and as they grow up, you may, if you please, nip off the tops, and always keep them onely at the hight of their props ; or you may let them grow higher, as some do, and set them in this order ; that is to say, at proyning time you may bend down the top of one Vine to the middle of the next in the same row ; and so that second Vine you may bend down to the middle of the third in the same manner ; and so the third to the fourth, all along the row, tying them all one to another, that they remain all evenly bent, as you may see in Figure 5.

Now in this manner may they very handsomely be set by the side of a Gravel-walk in a Garden, or such other place, for Ornament ; or a boundary, or the like ; and indeed sometimes they bear wonderfully in such places : But in this respect they are often put double, as you may see in Figure 6.

You

You see by the foregoing Figure that there was but one single plant suffered to grow up from one root, and a prop set by each of them, and so bended down from one to the other, and there tyed : But here are two branches or trees at every place, with a prop set between them, and bended down from one to the other all along : which may be done all the tops one way, as you may perceive by the first two towards the left hand, where the tops are bended both one way, and there fastned to a prop ; or else they may be done as the rest are, *i.e.* one top bended down towards the left-hand, and the other bended down the other way towards the right-hand, and tyed to the next prop to them, from one to another all along the row ; and also one a little higher then each other, which I think is the best way of the two.

And if now at this distance which we have all along before treated of, you finde that your ground is too much incumbred thereby, or that it will not well maintain so many ; then you may, if you please, take away every other plant, onely setting the props in the same places as before ; and then letting two branches or plants proceed from each root, you may bend them each way both to the right-hand and to the left, or up and down the Hill, all along the  
row

row; so that there ought none to be left at proyning time to grow up by the same props that are set at those roots, but onely brought to go up by the void props on each side, as you may see Figure 7.

Where for example may be seen, that the two branches that proceed from one root, are not carried up by the same prop we set by them (for of the use of that prop we shall speak by and by) but they are bended, and brought a little distance from the top of the ground, and tyed up to the next prop on each side where there is no plant grows; and these are for the bearing Vines the Summer following: and indeed experience teacheth, that the nearer to the earth Grapes grow (so that they touch it not, or that the rebounding wet offend them not) the better, sweeter, and more ripe will they come to be. *Vineyard-Grapes the best.*

Now in Summer when you come to break off the leaves and branches, you must chuse out and preserve two of the most forwardly and best branches or young sprouts that spring out at the roots of the other Vines; (nipping or cutting away all the rest) and as they grow in length, so tye them strait up by the prop they grow by; and then at proyning-time the old ones are to be cut away close to the root, or the top of the earth; and these young *How to leave the Summer-suits for ones plants.*

ones of the last years growth are to supply their room; and so always as the old stocks are taken away, there are, if you please, young ones to supply their places, which sometimes produce much the more fruit: and so may they be taken away often, or once in several years, as you see them bear and prosper best. See Figure 8.

And now I doubt not but here you perceive the onely use of that prop which before seemed useles, *i. e.* to support the young suits (being tyed thereto) for the time ensuing.

*Of several  
opinions.*

Indeed there are many opinions, and as various as mens faces are, so different are their mindes: and concerning this work, some think that the best way is for the rows to run along thwart the Vineyard, or side of the Hill; in the same manner as is shewed in the other, which go strait from the lower to the upper side, onely leaving little trenches through the raised places here and there for the water in hasty rains to pass away. And their reason is, because they think it to be more advantagious to the ripening of the Grapes; and that the Southerly Sun hath a more powerful influence on them, then it hath the other way: but let every one use the method that he findeth best by long and tryed

tryed experience; for I think for my own part the other to be the better way: However, I thought good to give a touch of all such ways or acts of this nature as I have seen, that I might in a reasonable manner satisfie the desires of others therein, as well as my self.

And now for the raising and increase of young plants, whereby to have a store, as well to supply the wants where Vines decay, as to plant such places where there is none; they do at proyning-time cut out many plants; noting every sort by their several names, so that, when they please, they may take off what they have a minde to: they do then immediately plant them very thick, or many together in a Nursery, or in a corner of the Garden, the ground being before prepared and made very good earth, so as it is usually made for planting of any other more tender plant; and then after a year, or two, or three, as occasion falleth out, they may be replanted into the Vineyard, or to Wall-sides at pleasure.

*Of the cutting out of plants.*

*Young Plants for a Nursery, and their names.*

Thus much then which I have spoken concerning the French-Vineyard, I think

think is sufficient at this time : as for their proyning, replanting, &c. it differeth so little from what we have before prescribed, that it would be in vain here to mention any thing more of it ; besides, I am as unwilling to write one thing often, as you may be to read it ; so that I shall not trouble you further in this, onely with a few lines concerning layers, which is the way that most Gardners in this Country now use for the raising of Vines, especially Wall-vines, and such who have not many to raise.

---

## CHAP. XVII.

### *The English way of raising young Vines.*

*Of the English way of raising young Vines*

**N**OW as concerning our own Country fashion, or the way most used here in *England* for the raising of young Vines, it is done by layers ; and indeed it is none of the worst way, where there is not many to be raised, and for them that have Wall-vines onely : for the accomplishing of which, you ought first all along by the Wall-sides where your Vines grow, by the roots



roots of them, and under the branches to  
 make a bank or border of very good earth, *Of Layers,*  
 and in as good order, as if it were for the *and how to*  
 planting of any other choice Tree or Flow- *order the*  
 ers; and then make choice of such suits *ground for*  
 that are of the last years growth, and stand *them.*  
 convenient to be laid down into this earth  
 or bank thus made; which you may do at  
 any convenient time, from the later part  
 of *November*, till the beginning of *March* *How, and*  
 following: and now having made little *the time*  
 trenches in the bank, lay your branches *when to*  
 down into them, yet not very deep; and *lay.*  
 if the weight of the mould will not well  
 keep them down, you may fasten them  
 down with a hooked stick, or such a like  
 convenient thing; and be sure that there  
 be a knot or joynt, if not two, in that  
 part as you lay under the mould, and  
 that you intend shall take root to be a  
 plant. Now if your branches be long, you  
 may begin to lay at that part next to the *Several*  
 tree, and lay in so much of it, as is suffi- *plants may*  
 cient for the root of a plant, and then let *be raised*  
 some part remain above ground for the *of one*  
 top of the Plant or Vine; and then bend *branch.*  
 down the branch again further forwards  
 in like manner, and let some more remain  
 above ground for the sufficient length of a  
 plant; and so are you to do the length  
 of the whole branch, first to lay some part

of it under the earth for the root, then let some bide above ground for the top, where it ought to be cut when it hath taken sufficient root; and so there may be sometimes raised of one branch, four or six Plants or young Vines, as I have seen where the bank or border is long enough to contain them.

*When to  
take up  
your Lay-  
ers.*

And this way you may, if you please, raise many plants in a year; for if you let them remain in that posture until proyn-ing-time next, before you take them up, you will finde that they have drawn root in all those places, so that you may cut them in convenient lengths for several plants; which may then be planted in any other place fitting. But if you have no opportunity to remove these plants before the next Spring approach, and it fall out so that you let them there remain another Summer, then the best way is to cut them off from the Tree, for otherwise they draw too much of the vigor and nourishment of it.

*Of the lay-  
ing young  
suits.*

And if in the Summer towards *July, August* or *September*, there happen to spring forth any branches that may be fitly laid in such order as I have already shown; then do it, and they will by the end of *Autumn* have drawn root, and sometimes prove as good and forward plants as the other before

before mentioned : but if after you have laid them the weather be very dry, you must often water them a little ; and you may observe that there cannot many be laid of this kinde, but onely such as grow *Of water-*ing. so, as may be done without much bending ; for being now young (I mean of this same Summers growth ) and tender, they are very apt to break, as being full of Sap, which makes them brittle ; and afterwards, when this natural humidity is much wasted, they become more tough.

Now if it should happen at any time that you have a minde to lay any older branch of a Vine-tree in this nature, I *How to lay older branches then of one year* mean one of two or three years growth ; you must first at the knots, or such other part as you mean to put under ground, either bruise them, or else scrape away the bark in that place even to the firm wood, for otherwise it will not draw sufficient root under two or three years time : but if you go about to move it in such a reasonable space of time, as you do the other layers, it is ten to one but that it will dye, and you loose your labour. And this is all the necessary instructions I have taken, or that at present I think of concerning this Work. And so I will conclude all, with onely adding a few Receipts fit to be

known and used, upon several occasions.

It is true, that there are many sorts of Vines, either through the nature of the Trees themselves, or by the moisture of the ground they grow on, affording them over-abundant humidity, or some other innate quality, that are very much subject to bleed or gleet when they are proyned; or especially, if they happen to be either broke or cut, when the Sap is but little ascended, yea, sometimes even to the loss of the Vine, if it be not speedily prevented: which may be done with these things following.

## CHAP. XVIII.

*How to prevent the bleeding or gleet of Vines when they are cut or wounded.*

*How to prevent the bleeding or gleet of Vines.*

**T**AKE hot Ashes, and put on the place that gleeteth for several times, and it will sometimes stay it: Or,

Take the ordure of a man, that is dry and stiff, and bind it to the place very hard with some pack-thread: Or,

Drop

Drop on the place that bleedeth some melted Brimstone. But if the gleeting do not yet stay, then,

Take the powder of Bole-armoniack, and the white of an Egg; beat the white of the Egg very well, and then put thereto the Bole, and mix them, and bind it fast on the place that bleedeth with Flax or Linnen-cloth: Or,

Presently sear the place, or cauterize it with a hot Iron, and then put good store of Turpentine thereon, and bind it fast with a cloth and a pack-thread, or some other string.

*How to have Grapes to grow long upon the Vines.*

Do thus: put a Vine-branch through a basket in December; chuse such a one as is like to bear Grapes; fill the basket with earth, and when the Grapes are ripe, cut off the branch under the basket; keep the basket abroad whilst it is warm weather, and within doors in cold weather.

*How to have Grapes to grow long on the Trees.*

*Another way is this, to have them grow long on the Vines.*

Towards cold weather you may cover with Horse-dung or Flax (but I think Flax

the best) all the stalks of the Vine, even to the bunches of Grapes, covering the bunches themselves with straw, or put them into glasses; and so you may happen to have Grapes growing on the Vines at or near *Christmas*.

*How to preserve bunches of Grapes very long.*

When the Grapes are ripe, and before *To preserve* the frost hath taken them, in the *bunches of* New-Moon gather as many of the fairest bunches as you would keep; and having knocked some nails or hooks into a box or Chest-lid, with some thread hang some bunches of Grapes thereon, so that they touch not one another, and then shut down the lid or cover so close that no air come at them, and set them in a room wherein is usually kept a fire; and when you would use them, plump them in a little warm water.

*Another way.*

If you cut a large branch off the Vine, which hath one, two, or three clusters or bunches of Grapes growing on it, then each end of the branch that is so cut off whereon the bunches grow, thrust into a sound

found and lasting apple, and then hang them up in a dry room.

*To preserve Grapes.*

Take the Grapes when they be almost thorow ripe, and cut the stalks off, and stone them in the side; and as fast as you can stone them, strew Sugar on them: You must take to every pound of Grapes three quarters of a pound of Sugar; then take some of the softer Grapes, and wring the Juyce of them, and put to every pound of Grapes two spoonfulls of Juyce; then set them on the fire, and still lift up the pan, and shake it round for fear of burning to; then set them on again, and when the Sugar is melted, boyl them as fast as you can possibly; and when they look very clear, and the Syrrup somewhat thick, they are enough.

*How to  
preserve  
Grapes.*

*Another way to preserve Grapes.*

Take the clusters or bunches of Grapes, and stone them as you do Barberries; then take a little more Sugar then they weigh, put to it as much Apple-water as will make a Syrrup to cover them; then boyl them as you do Cherries, as fast as you can, till the Syrrup be thick; and being cold,

the best) all the stalks of the Vine, even to the bunches of Grapes, covering the bunches themselves with straw, or put them into glasses; and so you may happen to have Grapes growing on the Vines at or near Christmas.

*How to preserve bunches of Grapes very long.*

When the Grapes are ripe, and before *To preserve* the frost hath taken them; in the *bunches of* Moon gather as many of the fairest bunches as you would keep; and having knocked some nails or hooks into a box or Chest-lid, with some thread hang some bunches of Grapes thereon, so that they touch not one another, and then shut down the lid or cover so close that no air come at them; and set them in a room wherein is usually kept a fire; and when you would use them, plump them in a little warm water.

*Another way.*

If you cut a large branch off the Vine, which hath one, two, or three clusters or bunches of Grapes growing on it, then each end of the branch that is so cut off whereon the bunches grow, thrust into a  
sound



found and lasting apple, and then hang them up in a dry room.

*To preserve Grapes.*

Take the Grapes when they be almost thorow ripe, and cut the stalks off, and stone them in the side; and as fast as you can stone them, strew Sugar on them: You must take to every pound of Grapes three quarters of a pound of Sugar; then take some of the softer Grapes, and wring the Juyce of them, and put to every pound of Grapes two spoonfulls of Juyce; then set them on the fire, and still lift up the pan, and shake it round for fear of burning to; then set them on again, and when the Sugar is melted, boyl them as fast as you can possibly; and when they look very clear, and the Syrrup somewhat thick, they are enough.

*Another way to preserve Grapes.*

Take the clusters or bunches of Grapes, and stone them as you do Barberries; then take a little more Sugar then they weigh, put to it as much Apple-water as will make a Syrrup to cover them; then boyl them as you do Cherries, as fast as you can, till the Syrrup be thick; and being cold,

pot it. Thus may you preserve Barberries, or English Currans, or any kinde of Berries.

*How to keep Wine from sowering.*

*How to keep Wine from sowering.*

Tye a piece of very salt Bacon on the inside of your Barrels, so as it touch not the Wine; which will preserve Wine from sowering.

*To keep Claret-wine, or any Wine good nine or ten years.*

*How to keep Wine long.*

At every Vintage draw almost a third part out of the Hoghead, and then rowl it upon his Lees; and after fill it up with the best new Wine of the same kinde you can get.

*To separate water from Wine.*

*To separate Water from Wine.* To separate Water from Wine, put in to the Vessel of Wine melted Allum, and after stopping the mouth of the said Vessel with a Sponge drenched in Oyl, turn the mouth of the Vessel so stopped downwards, and so the Water onely will come forth: Or,

Cause a Vessel of Ivy-wood to be made, and put therein such quantity of Wine

as

as it will be able to hold; the Water will come forth presently, and the Wine will abide pure and neat.

Some do boyl the Wine upon the fire so long, untill the third part be consumed, and the rest they use soon after.

*How to make spirit of Wine.*

This of all Vegetables is the most precious thing, and also the truest of all Cordials. And is thus made: *How to make Spirit of Wine.*

Take of good White, Claret-wine, or Sack, which is not fower nor musty, or otherwise corrupt, that quantity which may serve to fill the Vessel wherein you make your distillation to a third part; then put on the head, furnished with the nose or pipe, and so make your distillation first in ashes, drawing about a third part from the whole; as for Example, six or eight pints out of four and twenty: then Still it again in B. M. drawing a third part, which is two pints; so that the oftner you still it, the less liquor you have, but the more strong: some use to rectifie it seven times.

*How*

*How to make good Vineger.**How to  
make good  
Vineger.*

Take as much Wine as you see good, either White or Red, and cast into it Salt, Pepper, and sower Leaven, mingled together; afterwards heat red-hot some Tyle or Gad of Steel, and put it hot into the Wine: Or,

In like manner a Radish-root, a Beet-root, or a shive of Barley-bread new baked put in Wine; and it being set forth in a Glass in the Sun, or in the Chimny-corner to the heat of the fire, will make good Vineger in a short time: which you may alter as you please, by infusing therein the leaves of red-Roses or Elder, or put in the Juyce of Mints and Centry.

*To make Vineger of your corrupted Wines.*

Take your marred Wine and boyl it, and take away all the scum that riseth in boyling. Thus let it continue on the fire, till it be boyled away one third part; then put it up into a Vessel wherein hath been Vineger, putting thereto some Chervile; cover the Vessel in such sort, that there get no air into it, and in short time it will proye good and strong Vineger.

*To make Verjuice of Grapes.*

Take of your Grapes before they be quite ripe, as many as you please, and bruise them; for the which purpose the rowlers must be set somewhat closer together, then for the bruising of your ripe Grapes: Now being thus bruised, press out the Juyce as you did the other for making Wine, and then put this Juyce into some Vessel, that you may be sure to fill it therewith; and then let it stand to settle, and work a pretty while, always filling it up as it worketh out, with some of the same reserved for that purpose, and in a little time it will become a very good Grape-verjuice; which for many uses is more precious then Wine, especially for the making of Sawces, and most especially for the dressing of Fish, for which purpose I know no better liquor then this; it doth quicken the Appetite, and corroborate the principal Ventricle or Stomack, thereby causing our meat and drink to seem more savory and delightful.

Thus may you do, if it fall out so, that by reason of cold, or wet, your later Vintage come not to such maturity as to make Wine; or that you have any Grapes that

that grow in the shade, by reason of some  
interposition between the Sun and them,  
that it is impossible ever they should come  
to be ripe enough for to make good Wine;  
in such cases you may make Verjuyce of  
them, as I have even now shewed.

---

**FINIS.**

---



Bo

P

Pri

new

be n

a m

exta

Con

who

of M

Tho

166

A

Rela

from

mati

nia,

unto



Books Printed for, and to be  
sold by *Will. Crook*, at the  
*Green-dragon* without *Tem-  
ple-bar*.

**P** *Praxis Curie Admiralitatis Anglie*, Au-  
thore *Fransc. Clerke*. Printed 1667.  
Price bound 1 s.

*The Compleat Measurer*: Or, an exact  
new way of Mensuration, by which may  
be measured both Superficies and Solids, in  
a more plain and easie way then ever yet  
extant; whereby you may finde out the  
Contents of all Superficies and Solids in  
whole Numbers and Fractions, by the help  
of Multiplication, without Divisions. By  
*Thomas Hammond*: in octavo. Printed Anno  
1669. Price bound 1 s.

*A Voyage into the Levant*, being a Brief  
Relation of a Journey lately performed  
from *England*, by way of *Venice* into *Dal-  
matia*, *Sclavonia*, *Bosnia*, *Hungary*, *Macedo-  
nia*, *Thessaly*, *Thrace*, *Rhodes* and *Egypt*,  
unto *Grand Cairo*; with particular ob-  
servations

Book sold by Will. Crook.

servations concerning the Modern condition of the Turks, and other people under that Empire. By Sir Henry Blunt Knight : in twelves. Printed 1669. Price bound

1 s.

*The Court of Curiosity*, wherein by the *Algebra* and *Lot*, the most intricate Questions are resolved, and Nocturnal Dreams and Visions explained, according to the Doctrine of the Ancients. To which is also added a Treatise of Physiognomy : Published in French by *Marc de Vulson*, Knight of the Order of St. *Michael*, and Gentleman in ordinary to the French King. Translated into English by J. G. Gentleman of the *Inner-Temple* : in octavo. Printed 1670. Price bound 2 s.

*Hugonis Grotii Baptizatorum Puerorum Institutio, alternis interrogationibus & responsionibus : Cui Adjicitur Græca ejusdem Metaphrasis, à Christ. Wase Regalis Colleg. Cant. una cum observariunculis in Græcam Metaphrasin ad calcem appensis : Quibus accessit praxis in Græcam Metaphrasin, per B. Beale ; cum Græcis Testimoniis ex Sacra pagina, & Indice locupletissimo : in octavo. Printed 1668. Price bound 2 s.*

A Tract concerning Schism and Schismatics, wherein is briefly discovered the Original Causes of all Schism ; by the late Learned



*Books sold by Will. Crook.*

Learned and Judicious Divine *J. Hales* of  
*Eaton*: in *quarto*. Price 6 *d*.

There is now come out the so much and  
so long expected Account of the Siege of  
*Candia*: intituled, *A Description of Can-*  
*dia*, in its Ancient and Modern state:  
Which an Account of the Siege thereof, be-  
gun by the *Ottoman* Emperour in the year  
1666, and continued in 1667, 1668, and  
Surrendred the latter end of 1669. *Octavo*.  
Printed 1670. Price bound 1 *s*. And  
whatever other pretenders may publish on  
this Subject, this is the truest Relation that  
can come out of this so famous Siege, al-  
though it be but short.

---

*FINIS.*

---